



TECHNICAL NOTES

Vintage: 2008
Varietal: Pinot Noir
Appellation: Santa Barbara County

Grower/Ranch: 84% Garey, 16% Sierra Madre
Produced and Bottled by: Rusack Vineyards, Solvang California
Bottling Date: August 24, 2009
Cases Produced: 792
Bottle Size: 750ml
Retail Price: \$30.00 per bottle
Release Date: Spring/Summer 2010

Winemakers Tasting Notes: The 2008 Rusack SBC Pinot Noir is favorite among restaurateurs. This wine is packed with bright spicy flavors of strawberries, coffee, and caramel. This makes for a very approachable food friendly wine and local favorite.

Optimum Storage Conditions: Constant temperature, 55-58° F, darkness
Aging Potential: To enjoy young fruit aromas, consume within 1-2 years of bottling date. For extended aging under ideal conditions, consume within 2-5 years of bottling date.

Fermentation: Fermented in 1 ton macro bins
Aging: 100% French Oak (31% new) for 10 months, Unfiltered

Bottle Analysis:
Alcohol: 14.2%
pH: 3.51
TA: 0.683 g/100 ml

RUSACK VINEYARDS

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