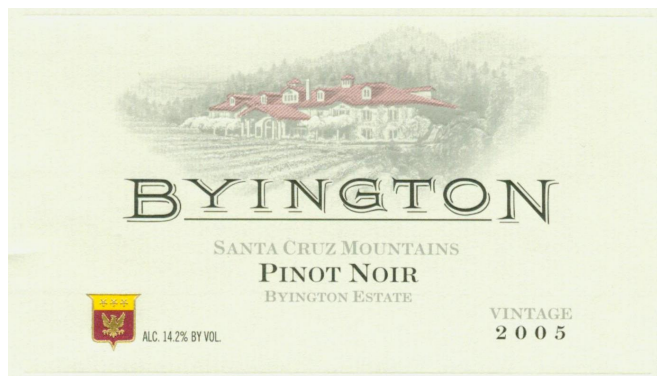


COLLECTOR'S RED



Appellation: Santa Cruz Mountains
Vineyard: Byington Estate
Cases Produced: 339

The 2005 vintage was an exceptional year from the start. The weather was great and enabled us to let our fruit hang longer into late September. This wine is a full bodied Pinot Noir that is unfiltered, and unlike any other Estate Pinot Noir. The purpose of leaving a wine unfiltered is to retain the full structure of the wine in particular the body. You'll notice the slight haze in the wine, as you drink it young; this is due to settling particulate matter which gives the wine its substance. Typical of a Burgundy style, this wine is earthy and has a certain degree of minerality that is followed by a slight acidic punch to cleanse the palette. The wine does impart some plum fruit, and a hint of an earthy grapefruit, but the finish is where it's at. This finish lingers like the fog in the Santa Cruz Mountains; not to mention the silky texture as it flows over your palette. This wine will age well, it has structure that will not degrade but only develop as the years go by. I would recommend buying as much as you can of this wine as it will disappear fast. Lay some down for long term and drink some now. Take in what the wine is doing and observe it's changes, this wine is one for the ages.