



CARPE DIEM

The grapes for the Carpe Diem Chardonnay and Pinot Noir are selected from the Firepeak vineyard, nestled in the picturesque Edna Valley, four miles from the Pacific Ocean. This cool coastal climate allows for one of the longest growing seasons in California. The vineyard lies at the base of the Islay Mountains, the final peak in an old volcanic chain.

The wines reflect a Burgundian winemaking style while emphasizing the unique flavor quality found in Firepeak Vineyard's fruit.

KEY POINTS

1. The Firepeak Vineyard lies four miles from the Pacific Ocean allowing for a mild climate and one of the longest growing seasons in California. The area is cooled by breezy mornings and afternoon ocean winds with summer fog.
2. The soil is a unique mix of marine sediment including beach sand and seashells as well as clay and porous volcanic deposits from the dormant volcanic peaks. This composition works to stress the vines and cause deeper roots, enabling them to possess the "earthy" qualities in French Burgundies.
3. Firepeak Vineyard lies within the eight-mile long Edna Valley, near San Luis Obispo, and was designated as an American Viticultural area in 1982.
4. The Burgundian styled Pinot Noir is comprised of seven different clones coming from the Pommard and Dijon regions of France; known for smaller bunches of fruit that ripen faster with intense flavors.
5. The Chardonnay is made from four Chardonnay clones chosen for their strong flavor, cluster and berry size.

PRODUCT LIST

- Chardonnay – *92 Points, The Wine Enthusiast*
- Pinot Noir – *Top California Pinot Noir, Quarterly Review of Wines*
- Cabernet Sauvignon

