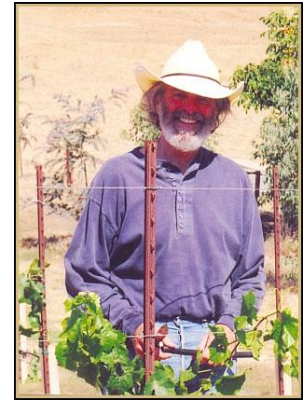


PRODIGAL | SANTA RITA HILLS AVA, CALIFORNIA

www.prodigalwines.com

IN 1960, THE FIRST GRADUATING CLASS AT UC DAVIS, STEVE RUSSELL EMBARKED ON A LIFELONG JOURNEY THAT BROUGHT HIM BACK TO CALIFORNIA TO FOUND PRODIGAL WINES.

The name “Prodigal” stems from the career paths that Stephen Russell has taken. As an early (1960) graduate of the UC Davis Enology program, but not a member of a wine family, he was the first formally-trained enologist to be hired by the Gallo's. After discovering that corporate winemaking didn't offer the future he had envisioned, and after attempting unsuccessfully to raise the money to purchase Freemark Abbey, with a twenty-something's wisdom he decided to leave the industry. Consternation at the time among those at UCD who had trained him (e.g., Professors M.A. Amerine and H.P. Olmo) was abundantly evident. After returning to school (DVM and PhD) and an academic career in cancer research, he and his wife, Mary, returned to California to found Quinta Santa Rosa Vineyard / Prodigal Wines in 2001. The ‘prodigal son’ had returned!



Steeply sloping Quinta Santa Rosa Vineyard is located on Santa Rosa Road in the southeastern corner of the Sta. Rita Hills appellation. Its four acres are solely planted to Pinot Noir – the eastern block contains Dijon clones 667 (on 3309) and 777 (on 5C) in equal amounts, while the western block consists of clone 115.

In addition to the Estate Grown Quinta Santa Rosa wine, Steve creates a Sta. Rita Hills *Appellation Cuvée* Pinot Noir using grapes from the estate vineyard and neighboring vineyards such as Fiddlestix and Rio Vista vineyards. In special years, Steve has also released a single-vineyard Fiddlestix wine and a single clone (2A) wine. In addition to these Pinot Noir wines, Steve also produces Chardonnay, Pinot Blanc and Pinot Gris wines.

PRODIGAL WINE SELECTIONS - CURRENTLY AVAILABLE

2009 PINOT NOIR HUBER VINEYARD

Retail: \$55



This wine was made exclusively from clone 115 vines on two different rootstocks in the Huber Vineyard. Clusters were small and consisted of small-to-medium-size berries. The grapes were picked by hand in the early pre-dawn hours. After destemming, the berries were cold-soaked for 6 days with twice-daily punchdowns, which yielded deeply colored juice that was

then inoculated with Assmanshausen yeast to accentuate varietal character. Twelve days later, free-run and press fractions were collected separately, settled overnight and racked into French oak: 1/3 new, 1/3 1-to-4 year, and 1/3 neutral barrels. Full malolactic fermentation was then induced by inoculating with cultured bacteria. It is true to the clonal character of 115, with good structural balance and nuanced fruitiness that is complemented by hints of spice and earth.