

CARNEROS WINE COMPANY

Winemaker

Ken Foster

Francis Mahoney appointed Ken Foster, veteran Pinot Noir Winemaker, to oversee production at Mahoney Vineyards in June, 2002. The former Winemaker/Production Manager at David Bruce Winery in California's Santa Cruz Mountains, Ken had been making wine there for 15 years.



Ken is active and full of energy in the cellar and he is enthusiastically involved in every step of the wine-making process from vineyard to bottle. Ken utilizes small open top fermentations, neutral oak barrels, *sur lie* aging, and his own hands-on approach in carefully crafting the Carneros Wine Company wines.

In the Mahoney Ranch and Las Brisas Vineyards, we hold 17 specific clones of Pinot Noir that Ken closely monitors throughout the growing season. During harvest separate clonal blocks of fruit are hand-picked and fermented individually to retain their individual qualities, or co-fermented with specific clones to combine their characteristics into a controlled field blend and fermentation. This approach affords Ken a myriad of options when crafting final blends for all of our wines. In most vintages he has over 30 lots of differing Pinot Noirs to choose from in the blending process.

Ken's knowledge of the technical side of winemaking is perfectly complemented by his superb palate and an acute sense of how his wines will develop in barrel and bottle. Ken's philosophy is to emphasize the varietal character of the wines rather than masking them with an over-abundance of oak tannins or other winemaking tricks-of-the-trade.

Staying true to the appellation and the natural character of the fruit, Ken assists the wines in their development rather than forcing them to bend to his will.