

2001 Pinot Noir

Cohn Vineyard
Russian River Valley
Sonoma County

The Cohn Vineyard, overlooking the Russian River Valley, on a rocky, table-top plateau provides views as far as San Francisco. In the sparse landscape of displaced river rock and volcanic rubble, the vines struggle to produce a sparse crop of small berried bunches on gnarled vines. Yield is about 2 tons per acre in a good year. Nature here is in balance; just the right amount of cooling summer fog, chilly nights, warm days, no rain in the summer, no pollution, peace and tranquility. It shows in the wine.

The Vintage: 2001 was a great vintage, everything was harmonious. The previous winter's rains helped produce a nice sized crop. The summer weather was mild with few heat spikes toward harvest. Everything was perfect.

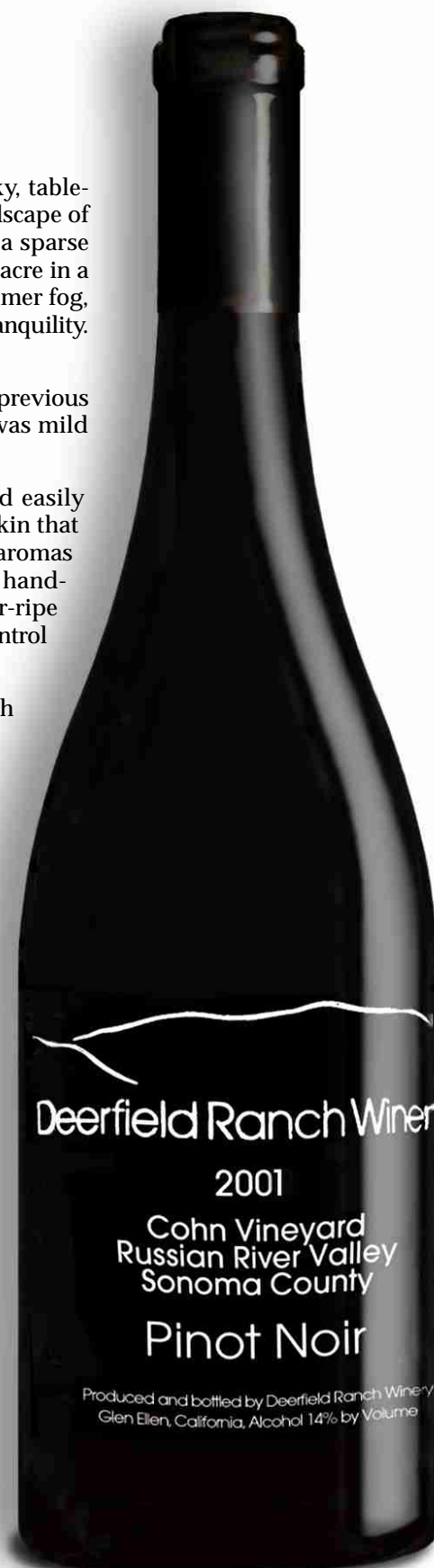
Pinot Noir is challenging to make, because the flavors are delicate and easily destroyed. The flavor essence is in the thin layer of flesh just inside the skin that bruises and oxidizes easily; it can be cooked in hot weather and lose its aromas and taste if fermented too warmly, or remain thin if kept too cool. The hand-picked grapes were carefully hand-sorted to remove under-ripe, over-ripe or damaged grapes. The de-stemmed grapes were cooled with dry ice to control the start of fermentation

We used several Burgundian techniques for this wine: de-stemming with minor maceration, leaving whole berries (a recurring theme in Deerfield wines); cold soaking a large portion of the must for several days (to accentuate the flavors from that inner, fleshy layer). We used four strains of yeast in separate fermenters and were careful with the temperature, extracting the best flavors, tannins and glycerin.

Pinot Noir is easily overshadowed by lesser oak barrels that are too aggressive. We used barrels from five, very small, renowned Burgundian coopers. Each selected for its compatibility with our style.

Harvest & Winemaking Data:

Winemakers:	Robert Rex, Michael Browne
Harvested:	September 14, 2001
At Harvest:	25.1° Brix; 6.8g/L acid; 3.4 pH Hand sorted
Fermentation:	Open top fermenters, punched by hand, Pressed out after 12 days.
Max. temp.	87°
Yeasts:	RC212, Assmenshausen, William Selyem
Barrel aging:	French oak, 4 coopers, medium and medium plus toast for 17 months
Fining & Filtration:	none
At Bottling	12.8% Alcohol; SO2 12ppm
Bottled:	360 cases on March 18, 2003
Released:	April 1, 2005
Awards	90 pts Wine Enthusiast
& Reviews:	Double Gold Medal: Hilton Head



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