

2001 Pinot Noir

Los Carneros

Sonoma County

The Appellation: Los Carneros stretches across the top of San Francisco Bay at the southern end of both Napa and Sonoma Counties. The cold fog of San Francisco Bay dominates the weather and defines Los Carneros as the coolest growing region of Napa and one of the coolest in Sonoma. The cool weather is perfect for Pinot Noir, making wine that is delicate, spicy and elegant. Our 2001 Los Carneros Pinot Noir comes from a small vineyard in the center of the Sonoma portion of this appellation southwest of the town of Sonoma.

The Wine: The grapes were hand picked in small bins to prevent crushing. The fruit was then hand-sorted, gently destemmed without macerating the berries and then transferred without pumps into three separate open top fermenters. Different yeasts and Burgundian fermentation techniques were used on each batch. Cold soaking and fermentation temperatures and times varied amongst the lots. Each technique added depth and complexity to the final blend. It's like making three different wines from the same grape and the same vineyard. The batches were combined after pressing and aged for 18 months in French oak barrels, 30% new, from select Burgundian barrel coopers, adding a unique note to the nose and flavor.

Tasting Notes: Our 2001 Los Carneros Pinot Noir is delicate and feminine with the subtle characteristics typical of the appellation. The nose hints of fresh strawberries with a hint of mint leading to a balanced symphony of delicate Pinot smells and flavors evocating misty spring mornings in leafy country settings. As the wine evolves in the glass it blossoms with more complex flavors derived from the eclectic blend of winemaking techniques and barrel selection. It's delicate spiced fruit lingers in a long finish. Good pairings include fowl, shell fish, grilled vegetables and delicate cheeses.

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|------------------------------|---|
| Winemakers: | Robert Rex & Michael Browne |
| Harvested: | By hand, October 2, 2001 |
| Brix at Harvest: | 25.8 Brix |
| Acid at Harvest: | 5.45 g/l as tartaric, adjusted to 6.1 prior to fermentation |
| pH: | 4.04 |
| Yeast: | Separate lots: Eperney II, BGY (Burgundy), Assmenshausen |
| Cold soaked: | 0, 3, 5 days |
| Fermentation: | 3 lots, open top, hand punched |
| Max. Ferm. Temp: | 75 , 82 , 90 F peak temps. |
| M-L Conversion: | 100% in barrel |
| Aging: | 18 months in Burgundian French oak, 30% new |
| Fining & filtration: | none (bug screen at bottling) |
| SO ₂ at Bottling: | 20 ppm free |
| Bottled: | 455 cases – May 12, 2003 |
| Alcohol: | 14.2 % |
| Released: | October 1, 2003 |
| Awards & Reviews: | Not yet submitted for review. |



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Harvest & Winemaking Data:

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