

# 2003 Pinot Noir

## Jemrose Vineyard

### Bennett Valley

### Sonoma County

**B**ennett Valley is one of Northern California's newest appellations, and deservedly so. Previously part of the Sonoma Valley Appellation, the Bennett Valley is truly a unique terrior. Bennett Valley is a bit cooler than the Sonoma Valley. The Jemrose Vineyard Pinot Noir grows in a small 3-acre portion of the vineyard that is in the lowest corner of the valley at the foothills of Sonoma Mountain. This unique place is perfect for this delicate Pinot Noir.

**The Vintage:** The winter was long; the spring was wet and cold. The wet ground caused a lot of mildew problems and most vineyards had to cull out damaged fruit about midway through the season. The summer was a bit cooler than normal with a heat wave in mid-September that helped push a number of lagers to ripeness. Some sunburn occurred if too many leaves were thinned. The Jemrose Vineyard showed very little mildew, which we culled out. We had left enough leaves to shading the grapes against the mid-September sun. Overall, the yields were down from '02, in some vineyards as much as 30%. We had concerns for a while, because of the wet spring and cool summer but the terrific fall weather assured that 2003 was very good vintage. All the '03 wines are well balanced with ample fruit and structure. I rank them up with '99 and '01s and in many cases the '97s.

**The Wine:** We make a lot of Pinot Noir. Not a lot from any one vineyard but many small batches from many vineyards. Besides making wine for ourselves we make wine for other wineries (Custom Crush). This gives us an opportunity to collaborate with other winemakers and make wine from many different sources. We experiment every year with new techniques and refine the old ones. Pinot reflects every move, every change, more than any other varietal. We take what we learn making better Pinots and use it on the other varietals and blends. All the trials, all the variations in technique, all the study and practice show in this Jemrose Pinot. It is state of the art, cutting edge, California Pinot Noir.

The 2003 Jemrose is a bit more aromatic, more fruit forward and a bit heavier than the 01 or 02. It's an evolutionary change that reflects the changing balance in California Pinots from the Burgundian style to the more fruit centric California style. It's very aromatic with pronounced floral aromas. It's full and round on the palate with forward fruit that is dominated by that haunting Pinot Noir flavor. This wine is drinking superbly now and will profit from three or four years in the bottle.

#### Harvest & Winemaking Data:

Winemaker:	Robert Rex
Harvested:	September 25, 2003
At Harvest:	25.4 Brix; 4.8g/L acid, corrected to 6.2g/L; 3.47 pH
Fermentation:	Hand sorted, de-stemmed whole berries, 3 separate open top fermenters, three separate protocols, punched by hand, Pressed out after 10 to 12 days.
Max. Temp.	90
Yeasts:	Eperney, Assmenshausen, RC212
Barrel aging:	French oak, 4 Burgundian coopers, for 23 months
Fining	Unfined
Filtration:	Cross flow
At Bottling	14.4% Alcohol; SO <sub>2</sub> 18 ppm
Bottled:	352 cases on September 09, 2005
Released:	February 1, 2005
Awards & Reviews:	Not submitted.

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