



2002 PINOT NOIR

Russian River Valley

DESCRIPTION	Subtle nuances of cola, strawberries and violets in the nose unfolds to a lush mid-palate of dark fruit, sarsaparilla and cedar notes. Fine grain tannins frame a long full-bodied finish.	
WINEMAKING	Hand-harvested and fermented in one-ton open-top bins with three daily punchdowns. Aged primarily in Treuil- coopered new and neutral French oak barrels for 10 months. The wine was bottled unfiltered and unfiltered.	
COMPOSITION	100% Pinot Noir	
ANALYSES	pH	3.79
	Acidity	.53 grams/100 ml
	Alcohol	15%
VINEYARD DETAILS		
<i>Soil profile:</i>	The soil consists of Huichica clay loam. This soil is classified as an Alifisol, developed from river deposits with abundant clay in the surface layer (20% clay). The texture changes to a sandy loam at 15 inches.	
<i>Aspect:</i>	West-facing & level	
<i>Year Planted:</i>	1998	
<i>Clone:</i>	Dijon 777 & Pommard	
<i>Rootstock:</i>	110R	
<i>Trellis:</i>	VSP	
PRODUCTION	65 cases	
CELLARING	Recommended cellaring time	2 to 8 years
	Optimal storage temperature (13-16 C)	55-60 F

Finding the very best grapes and making the very best wine