



2003 PINOT NOIR

Irene's Vineyard
Sonoma Coast

At first glance you realize this is no ordinary Pinot—deep dark ruby red, it lures you in. As you draw in the complex bouquet of cherries, berries, boiled chanterelle mushroom and spiced beets you are compelled to take a sip—stunned by the forward cherry-berry, candied fruit you are further drawn into this romance by the mouth watering lush acidity that finishes in a bold yet soft bed of vanilla and plush tannins. Your mind races as you grab the bottle and clutch it to your chest; you feel a need to hide it from the others—suddenly you realize you're a guest, they'll find out. Embarrassed, your chest heaving as you try to hide your feelings, you pour another glass. (*To be continued*)

WINEMAKING

Hand-harvested and fermented in one-ton open-top bins with one daily punch down. Aged primarily in Treuil and Remond coopered new and neutral French oak barrels for 24 months. The wine was bottled unfiltered and unfiltered on September 20th 2005.

COMPOSITION

100% Pinot Noir

ANALYSES

pH 3.51
Acidity .71 grams/100 ml
Alcohol 15.5%

VINEYARD DETAILS

Soil profile:

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.

Aspect:

West-facing & level

Year Planted:

2000

Clone:

Dijon 115, 667 and 777

Rootstock:

110R

Trellis:

VSP

PRODUCTION

125 cases

CELLARING

Recommended cellaring time 2 to 10 years.
Optimal storage temperature 55-60° F

→2006 Savor Magazine North of The Gate, Gold Medal
→2006 Orange County Fair Wine Competition, Gold Medal

