



**2003 PINOT NOIR, RESERVE**  
*RUSSIAN RIVER VALLEY*

This Pinot rolls out of the Russian River Valley and across your palate like a prowling panther -- smooth, supple and structured. There's a muscularity that's not overpowering, but instead mesmerizing. Cherries, spice and oak lose their individuality forming a feline fluidity. The finish is lasting, with a touch of brown sugar and heat. You'll find yourself pouring and purring. Only 150 cases made, qualifying this wine as an endangered species. Conserve some for yourself.

**WINEMAKING** Hand-harvested and fermented in one-ton open-top bins with one daily punch down, and one daily pump-over. Aged for 24 months primarily in Treuil-coopered new and neutral French oak barrels. The wine was bottled unfiltered and unfiltered on September 20<sup>th</sup> 2005.

**COMPOSITION** 100% Pinot Noir

**ANALYSES** pH 3.79  
Acidity .53 grams/100 ml  
Alcohol 15%

**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:* 1998  
*Clone:* Pommard UCD4 (95%), Dijon 667 (5%)  
*Rootstock:* 110R  
*Trellis:* VSP

**PRODUCTION** 150 cases

**CELLARING** Recommended cellaring time 2 to 10 years.  
Optimal storage temperature 60° F

**→2006 Grand Harvest Awards: 91 points, Gold Medal**

**→2006 Savor Magazine North of The Gate, Gold Medal**



