

WATERSTONE

P. O Box 6979
Napa, California 94581

2003 PINOT NOIR CARNEROS

Vintage

The 2003 growing season began with a series of early heat spikes in March, followed by the wettest April on record in Napa Valley. A long, cool summer provided ideal conditions for flavor development ahead of sugar accumulation. Heat spikes in September helped move the harvest forward after many felt it would be a late year.

Vineyard

The Pinot Noir grapes for this wine were grown on hillside vineyards in the cool Carneros region. The blend represents a composite of several Pinot Noir clones from mature vines. The region is noted for its cool climate and low yields, being situated on the north side of the San Francisco Bay, and is well-known for its Burgundian-style terroir.


Vinification

The grapes for this Pinot Noir were hand picked in September at 24° Brix. After destemming, the grapes were whole-berry fermented in open-top fermenters, which were punched down manually to provide maximum flavor and minimum harsh tannins. Following fermentation, the wine was transferred to small French oak barrels for twelve months. The barrels were 35% new and 65% used (2nd and 3rd year.) Prior to bottling, the wine received minimal filtration and fining to preserve the fresh berry flavors.

Tasting Notes

Dark plums, cherry, cola and leather are present in this wine's aroma. The soft vanilla tones from the oak blend perfectly with the intense fruit core and soft tannins, providing complexity and balance and leading to a lingering finish.




Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Pinot Noir
Appellation	Carneros
Alcohol	14.7%
TA	0.68 g/100ml
pH	3.66
Oak Aging	12 months
Oak Cooperage	French oak, 35% new
Bottling Date	August 31, 2005
Production	1666 cases
Suggested Retail	\$20