

WATERSTONE

P. O Box 6979
Napa, California 94581

2002 PINOT NOIR CARNEROS

Vintage

2002 began as a mostly mild season. Frost in April and unexpected rain in May caused some uneven bloom and set during flowering. Summer brought long, mild days with a couple of heat spikes in mid-Summer creating some fast-ripening days. The result was highly concentrated and complex fruit flavors with modest per-acre tonnage in a highly compressed harvest period.

Vineyard


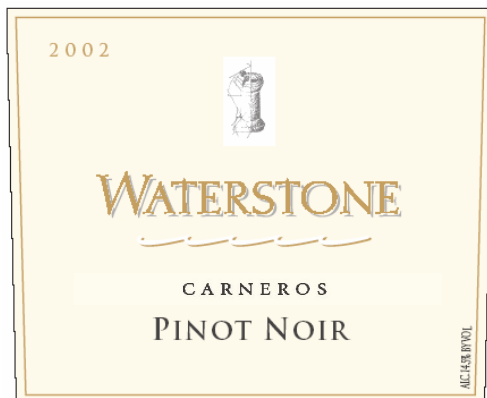
The Pinot Noir grapes for this wine were grown on hillside vineyards in the cool Carneros region. The blend represents a composite of several Pinot Noir clones from mature vines. The region is noted for its cool climate and low yields, being situated on the north side of the San Francisco Bay, and is 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	14.6%
TA	0.69 g/100ml
pH	3.60
Oak Aging	12 months
Oak Cooperage	French oak, 35% new
Bottling Date	August 4, 2004
Production	1644 cases
Suggested Retail	\$18