

Novus Vinum

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WINE OF THE WEEK

April 1, 2005

Waterstone — 2002 Carneros Pinot Noir



Are you in the market for a good value wine? Possibly a good, fun aromatic Pinot Noir that won't break the bank? Try this offering from Waterstone. What's good about Pinot Noirs from cool regions like Russian River or Carneros is their higher levels of good resveratrols. Ready for your vitamins? This Pinot starts with a rich bouquet of dark crushed red fruits, and other robust flavors along the lines of leather. Good oak treatment releases only the proper amount of vanilla. In the mouth, you have a soft tannin and pleasant well-balanced beverage, fine by itself or great with fish or white meats. We'd love to try it three years down the road but it drinks well now. With only 1600 cases produced, the price is just right.

Rating: 14.5/20

Price: \$18

www.waterstonewines.com

THE ORANGE COUNTY REGISTER

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Double-healthy 2002 Waterstone Carneros Pinot Noir

CHRIS KNAP
Register columnist
WINE
Thursday, June 30, 2005



I got in a great long discussion the other day (OK, it was almost an argument) with the publicist for a cookbook author who was pushing a story about six wines to go with salmon.

Problem was, five of the six were white wines. (Insert the sound of a game show wrong-answer buzzer here.)

What about Syrah? I demanded. Zinfandel? Washington state Merlot?

It was dawning on the increasingly defensive publicist that she was not going to get free press from the crank.

But at least her author got one wine right: Pinot Noir.

In my book one of the great pleasures in life is a grilled wild salmon with a glass of earthy Pinot Noir. It's not a guilty pleasure, either. Both red wine and salmon have definite health benefits. We brush the fish with olive oil and juice from a fresh lemon, sprinkle it with herbes de Provence, then stuff some wet rosemary branches down on the flames, to get a smoky, herby flavor going. The salmon's fat melts into the fish, and the result is simply delectable.

In one recent tasting of salmon and Pinot Noir, the wine that stood out was Waterstone's 2002 Carneros Pinot Noir. It's an earthy, woody and spicy wine with rich, extracted flavors of blackberry and black cherry and a hint of forest floor on the finish — like musty peat moss, and I mean that in a good way. There is a subtle hint of oak but it doesn't dominate.

I've written before about Waterstone, a collaboration between winemaker Philip Zorn and wine marketing veteran Brent Shortridge. The pair buy small lots of the best grapes they can find at a reasonable price, then treat the fruit very carefully, with minimal crushing, fining or filtering. The results have typically been worth about twice what Waterstone is charging.

In the case of this wine, grapes from hillside vineyards in Carneros, at the mouth of the Napa and Sonoma valleys, were destemmed and the whole-berry clusters fermented in open-top vats. The wine was aged in French oak barrels, most of them used, which prevents the oak from dominating the wine. This is much the way the best Burgundy is made.

And once again, this Waterstone can easily compete with wines selling from \$30 to \$60. Their price: \$18.

Rating: 4 stars (out of 5)
Varietals: Pinot Noir
Region: Carneros

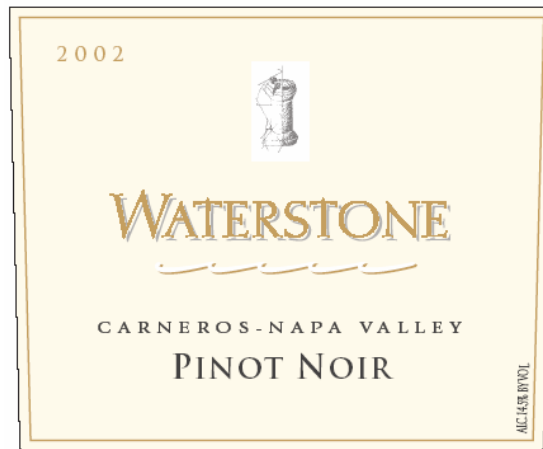
San Francisco Chronicle

NORTHERN CALIFORNIA'S LARGEST NEWSPAPER

August 25, 2005

The Chronicle's Wine Selections: Carneros Pinot Noir

One of 21 panel picks from the 51 Carneros Pinot Noirs from 2001, 2002, 2003 and 2004



2002 Waterstone Carneros Pinot Noir:

Pretty floral nose of violet plus black cherry, baking spice and dirt; dark chocolate, blackberry, black plum and earth flavors; balanced; silky texture; a little hot with alcohol.