

# WATERSTONE

P. O Box 6979  
Napa, California 94581

## 2004 PINOT NOIR CARNEROS

### Vintage

*The early spring bud break of 2004, coupled with several late summer hot spells, led to one of the earliest Napa Valley harvests in a decade. In general, the crop was small, especially when measured in size of berries, but it provided great flavor concentration — the accountant's nightmare and the winemaker's dream.*

### Vineyard

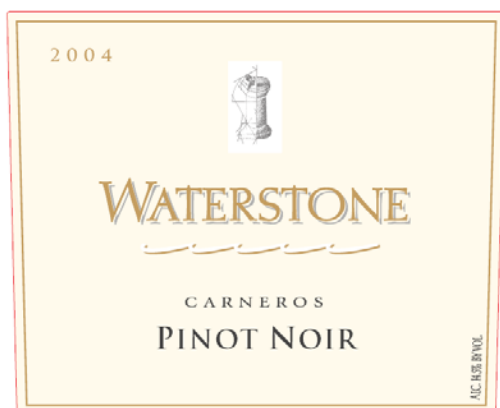
*The Pinot Noir grapes for this wine were grown on hillside vineyards in the cool Carneros region. The blend represents a composite of several Pinot Noir clones from mature vines. The region is noted for its cool climate and low yields, being situated on the north side of the San Francisco Bay, and is 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 eleven 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	14.8%
TA	0.53 g/100ml
pH	3.60
Oak Aging	11 months
Oak Cooperage	French oak, 35% new
Bottling Date	June 22, 2006
Production	1618 cases
Suggested Retail	\$20