

P. O Box 6979 Napa, California 94581

2001 PINOT NOIR CARNEROS

Vintage

2001 is being considered a banner year for red wines. Despite a roller coaster growing season — a relatively cool Spring followed by an unusually warm start of Summer — the vines yielded smaller berries of intense color and flavor. Although rainfall was below normal for the year, near perfect weather in July and August provided the luxury of long hang time for the grapes. The result, especially in Carneros, was a slightly larger, but more intense Pinot Noir production.

Vineyard

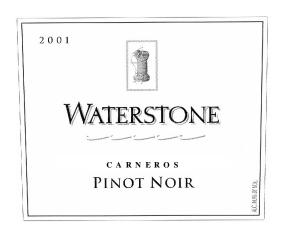
The Pinot Noir grapes for this wine were grown on hillside vineyards in the cool Carneros region. The blend represents a composite of several Pinot Noir clones from mature vines. The region is noted for its cool climate and low yields, being situated on the north side of the San Francisco Bay, and is 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 fresh, forward berry fruit and soft tannins, providing complexity and balance. A long, lingering finish leaves the taster with memories of the wine to be savored.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Pinot Noir
Appellation	Carneros
Alcohol	14.9%
TA	0.66 g/100ml
pH	3.55
Oak Aging	11 months
Oak Cooperage	French oak, 35% new
Bottling Date	May 15, 2003
Production	945 cases
Suggested Retail	\$18