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## PINOT NOIR

### WINE PROFILE

Vintage: 2003

Vineyard Sources: Santa Barbara County; Los Alamos Valley

Fermentation: 1 ½ ton fermenters, hand punch downs, 9-10 days

Harvest Date: Late September

Varietal Composition: 100% Pinot Noir

### TASTING NOTES:

Pinot Noir is the most widely planted red wine grape in Santa Barbara County. This Burgundian varietal thrives here due to our mild, maritime climate, bright sunshine, and extra long growing season which produces remarkably delicious and sensual wines.

The grapes for this wine were hand harvested in September following a warm, dry summer. The fermentation was carried out in very small, open-topped fermenters each holding only 1 ½ tons of grapes. The crushing was conducted in such a way that many whole berries were present at the beginning of fermentation. Three different pure European wine yeasts selected from naturally occurring strains and five selected clones were blended together for this special cuvee. After approximately two weeks on the skins the wine was pressed directly to barrel retaining all of the lees to assist in the aging of the wine. The Pinot Noir was aged in 20% new French oak for eight months. It was lightly filtered and bottled in the spring of 2004.

This is a lovely young Pinot with a beautiful garnet color, flavors of purple plum, black cherry, tea and warm Asian spices. Aromas of black cherry, spicy and toasty French oak and black currant marmalade are ripe and inviting. This vintage has a soft, round palate with smooth tannins and a nicely lingering finish. Enjoy over the next 2-4 years.

DRG 4/04

### TECHNICAL DATA

.Wine pH: 3.9

. Wine Acidity: .59

. Alcohol: 13.0%

. Suggested Retail Price: \$18



THE TASTE OF SANTA BARBARA