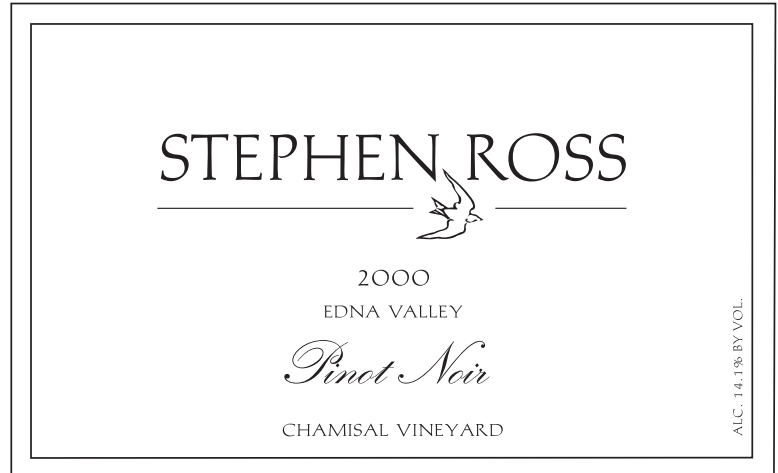


2000

EDNA VALLEY

PINOT NOIR

CHAMISAL VINEYARD



- Harvested by hand on September 8 and 10, 2000
- Clones 115, 667, 777
- Juice analysis, 23.9° Brix, 7.65 T.A., 3.60 pH
- 100% destemmed, and crushed into a five-ton open top fermentation tank
- 18 Day *cuvaison*/skin contact;
 - 5 Day cold soak @ 58° F
 - 6 Day fermentation, punched down 4 times per day, peak temperature 90 °F
 - 7 Day post fermentation and settling
- Aged in four French oak barrels 15 months - 50% new French oak, *François Frères* and *Tonnellerie Sirugue*, and 50% once-used barrels
- Clarified by racking three times
- Wine analysis, 14.1% alcohol, 6.60 grams/liter T.A., 3.61 pH
- Bottled unfiltered on January 17, 2002

The 2000 season was generally warm with harvest commencing early in September. Chamisal Vineyard is in its third year of grape production and owner Terry Speizer's philosophy is to produce highly flavored Pinot Noir grapes. This is accomplished by a densely planted vineyard (fewer clusters per vine), shoot thinning, shoot positioning, leaf pulling and by judicious thinning of the fruit to one cluster per shoot. Wine processing starts in a five-ton open top fermentation tank where destemmed and crushed grapes are punched down by hand. After the young wine is drained from the fermenter and the skins pressed, it is settled overnight then racked to barrels for malolactic fermentation and aging. The *Stephen Ross Chamisal Vineyard Pinot Noir* is a blend of Dijon clones 115, 667, and 777, and is a selection of the four best barrels of Pinot Noir from the 2000 vintage. The wine shows great depth of cherry, raspberry fruit flavors and is an elegant style of Pinot Noir with refined, supple tannins.

96 cases 750 ml and 24 bottles 1.5 liters produced.