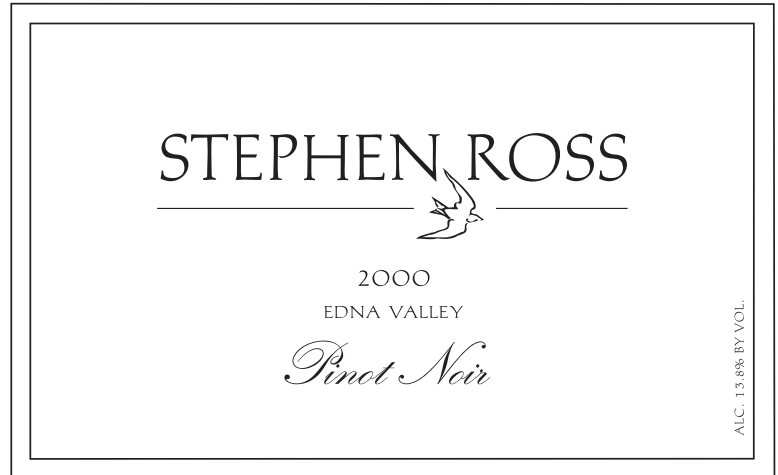


2000

EDNA VALLEY

PINOT NOIR



- Harvested by hand on September 8-15, 2000
- Clones 2A, 5,115, 667, 777
- Average juice analysis, 23.9° Brix, 7.9 T.A., 3.42 pH
- 100% destemmed, and crushed into small 1.5 ton (4' x 4') fermentation tanks
- 18 day *cuvaison*/skin contact
 - 3 Day cold soak @ 58°F
 - 6 Day fermentation, punched down 4 times per day, peak temperature 92°F
 - 9 Day post fermentation and settling
- Aged in French oak barrels 15 months - 40% new French oak, primarily *François Frères*, and small amounts of *Tonnellerie Sirugue* and *Radoux*, and 50% once-used barrels
- Clarified by racking three times
- Wine analysis, 13.8% alcohol, 6.68 grams/liter T.A., 3.57 pH
- Bottled unfiltered on January 17, 2002

The 2000 season was generally warm with harvest commencing early in September. Mother Nature gave us an average to slightly higher than average crop size. However, by shoot and cluster thinning to one cluster per shoot, we ended up with a slightly lower than average crop size, around three tons per acre. The Edna Valley Pinot Noir is a blend of four vineyards, 53% Chamisal Vineyard, 35% Edna Ranch, 10% Bien Nacido Vineyard, and 2% Rancho Ontiveros. Wine processing starts in small open top tanks where destemmed and crushed grapes are punched down by hand. The young wine is settled overnight and racked to barrels for malolactic fermentation and aging. Stylistically, the wine is very extracted. The color is dark ruby and purple and the flavors are powerful, reminiscent of raspberries, plums and subtle oak. It is full bodied, rich with supple textures and it finishes with lingering berry flavors. 662 cases (750ml) and 96 cases (375ml) produced.