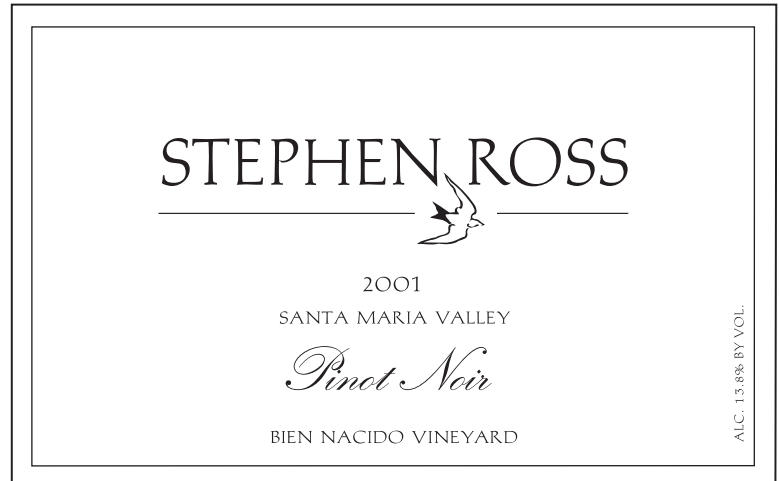


2001

SANTA MARIA VALLEY

PINOT NOIR

BIEN NACIDO VINEYARD



- Harvested by hand on September 21, 2001
- Block G, Clone 5
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 15 day *cuvaison*/skin contact;
 - 3 day cold soak @ 50 °F
 - 6 day fermentation, punched down 4 times per day, peak temperature 92 °F
 - 6 day post fermentation and settling
- Aged in French oak barrels 12 months - 40% new *Sirugue, François Frères* and *Taransaud*, and 60% once-used
- Racked three times for clarity
- Wine analysis – 13.8% alcohol, 6.15 T.A., 3.47 pH
- Bottled unfiltered on September 16, 2002

The 2001 vintage could be described as having a slightly warmer than normal growing season with moderate rainfall during the previous winter. Production of this wine quadrupled at *Stephen Ross* as the contracted area grew from 2 rows to 14 rows in block G. This was the first year for vineyard manager Chris Hamel at Bien Nacido, and to his credit he did a great job. Mother Nature gave us a slightly higher than average crop size. However, by shoot positioning and cluster thinning to one cluster per shoot, we ended up with a slightly lower than average crop size, around 2.3 tons per acre. The wine is very aromatic with aromas of cherries, raspberries, and the Vineyard's trademark white pepper spiciness. This is a rich Bien Nacido Pinot Noir with plenty of flavor and elegant tannins.

596 cases produced.