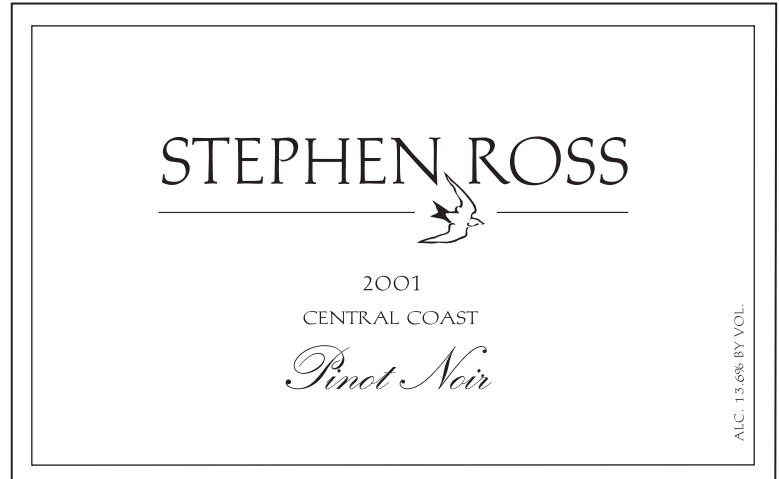


2001

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 21 and October 10, 2001
- Average juice analysis - 23.8° (Brix, 6.4 T.A., 3.45 pH)
- 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 - 25% new Sirugue, François Frères, and 75% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis - 13.6% alcohol, 6.75 T.A., 3.41 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. The Central Coast Pinot Noir is a blend of Edna Ranch and Bien Nacido Vineyard Pinot Noir. The 2001 vintage produced stellar wines and this is a good example, if perhaps being in a lighter, more elegant style. Aromatically, it has fresh forward fruit, raspberry, cherry, cola, rose petal, coriander, and white pepper. To the eye it has a clear dark ruby hue. On the palate the wine is light with smooth silky tannins, and a lingering fruity finish.

195 cases produced.