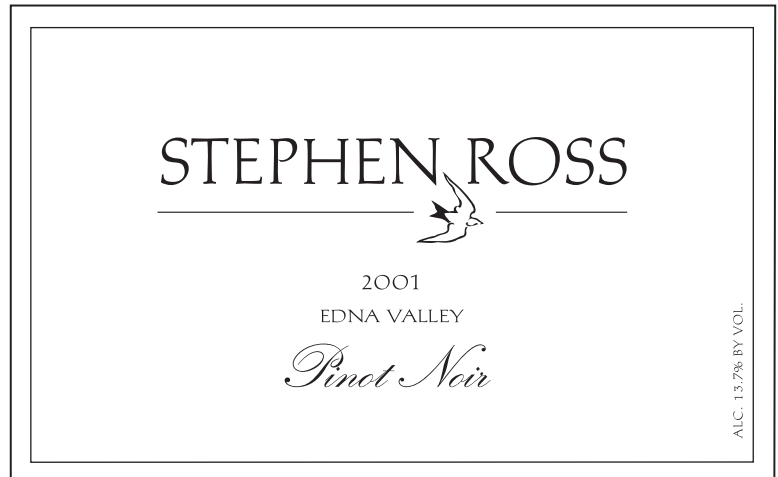


2001

EDNA VALLEY

PINOT NOIR



- Harvested by hand on September 21, 25 and October 10, 2001
- Clones 2A, 115, 777
- Average juice analysis, 23.9° Brix, 6.2 T.A., 3.42 pH
- 100% destemmed, and crushed into small five-ton open top fermentation tanks
- 12 Day *cuvaison*/skin contact;
  - 4 Day cold soak @ 58° F
  - 7 Day fermentation, punched down 3 times per day, peak temperature 90° F
  - 1 Day post fermentation and settling
- Aged in French oak barrels 15 months - 38% new French oak, *François Frères, Tonnellerie Sirugue and Taransaud*, and 62% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis, 13.7% alcohol, 6.38 grams/liter T.A., 3.52 pH
- Bottled unfiltered on January 28, 2003

The 2001 vintage could be described as a “slightly warmer than normal growing season”. Heat summation units, (the sum of the mean monthly temperature above 50° F) were 1,620 degree-days. The University of California at Davis defines the coolest growing region, region I, as less than 2,500 degree-days. Seasonal rainfall preceding the growing season was 27.4 inches, which is slightly above average. The Pinot Noir yield in the Edna Valley was just above average at around 3.5 tons/acre.

The 2001 Edna Valley Pinot Noir is a blend of three blocks at Edna Ranch and a small portion from Bien Nacido Vineyard. Five-ton open-top tanks were used for fermentation, the cap was punched down by hand. This was the first year that a basket press was used. It yielded very high quality press wine, which was immediately blended with the free run wine. The young wine was 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, cherries, and subtle oak. It is full bodied, rich with supple textures and it finishes with lingering berry flavors.

773 cases 750 ml, 100 cases 375 ml and 4 cases 1.5 liters produced.