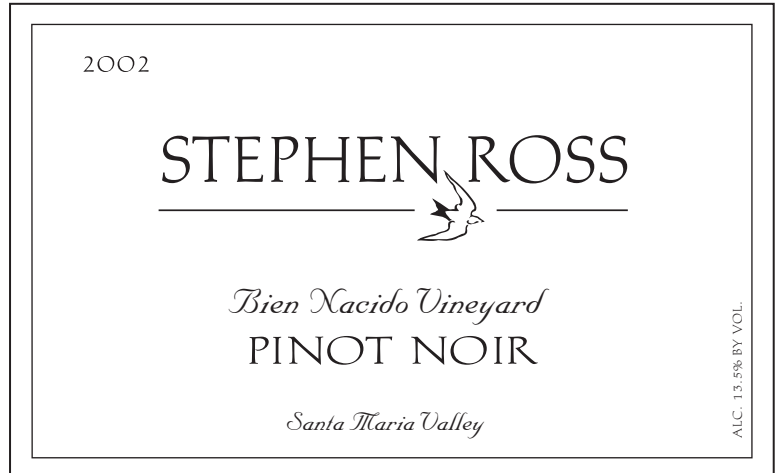


2002

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 21, 2002
- Block G, Clone 5
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 11 day *cuvaison*/skin contact; 6 day cold soak @ 50°F; 7 day fermentation, punched down 3 times per day, peak temperature 88°F
- Aged in French oak barrels 11 months - 40% new *François Frères, Sirugue, Taransaud* and *D'Aquitaine* and 60% once-used
- Racked two times for clarity
- Wine analysis – 13.5% alcohol, 5.7 T.A., 3.62 pH
- Bottled unfiltered on September 16, 2003

The Bien Nacido Vineyard is located in the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

The 2002 growing season was superb with slightly cooler than average temperatures, a few overcast days with high humidity, but no rainfall, and below average rainfall during the previous winter. Vineyard manager Chris Hammell continues to farm for top quality at Bien Nacido Vineyard. The excellent quality of the 2002 Pinot Noir is a consequence of a wonderful growing season and great farming. Vineyard yields were low at 1.5 tons per acre. This Pinot Noir came from 14 rows in Block G.

The wine is dark ruby in color and has aromas of raspberry, black cherry, cocoa, allspice and white pepper. There is a powerful, lingering core of “small red berries” in the flavor with a hint of roasted coffee beans. It has a vibrant mouth-feel, lively flavors and firm refined silky tannins. 414 cases produced.