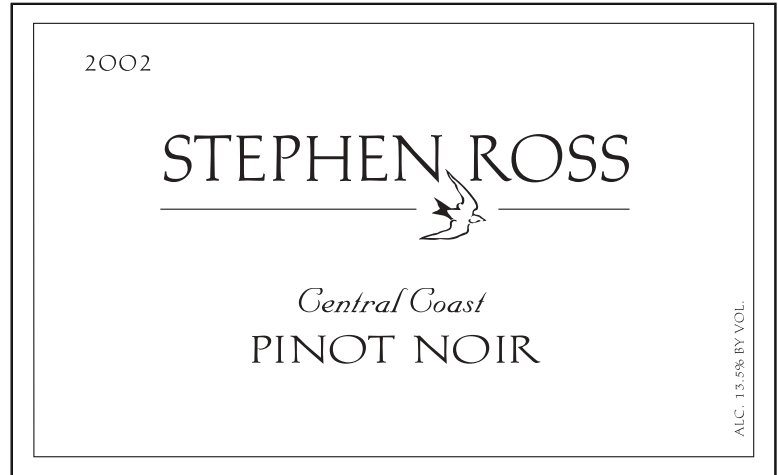


2002

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 12, 13 and 21, 2002
- Average juice analysis – 24.6 °Brix, 7.7 T.A., 3.30 pH
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 12 day *cuvaison*/skin contact;
 - 6 day cold soak @ 50 °F
 - 6 day fermentation, punched down 3 times per day, peak temperature 88 °F
- Aged in French oak barrels 12 months - 30% new *Sirugue, François Frères* and *Taransaud* and 70% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis - 13.5% alcohol, 6.00 T.A., 3.59 pH
- Bottled non-filtered on September 17, 2003

The Central Coast Pinot Noir is a blend of Edna Ranch (Edna Valley) and Bien Nacido Vineyard (Santa Maria Valley) Pinot Noirs. Both vineyards are located in valleys on the south Central Coast of California and are similar in many ways. They span in an east-west orientation and are open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Also of significance, these valleys lie in Southern California at 34 degrees latitude and therefore receive lots of intense sunlight from a directly overhead sun. The 2002 vintage could be described as a “cooler than normal growing season” and the seasonal rainfall preceding the growing season was significantly below average. The 2002 vintage yielded stunning Pinot Noirs noteworthy for intense red-berry aromas and refined, polished textures. Aromatically, the wine has fresh forward fruit, raspberry, black cherry, with hints of allspice, coriander, and white pepper. To the eye it has a clear, dark ruby hue. On the palate the wine is medium-bodied with abundant soft tannins, and a lingering berry, spicy finish.

292 cases produced.