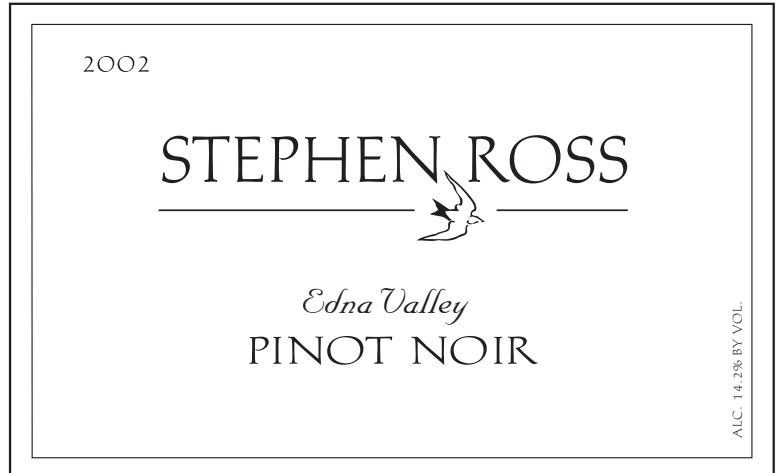


2002

EDNA VALLEY

PINOT NOIR



- Harvested by hand on September 12 (clone 5 – Pommard), September 13 (clone 2A – Wadensville) and September 16 (clone 777 – Dijon).
- Average juice analysis after 48 hours in tank 25.2°Brix, 5.2 T.A., 3.62 pH
- 100% destemmed, and crushed into small five-ton open top fermentation tanks
- 12 Day *cuvaison*/skin contact; 6 Day cold soak @ 55°F; 6 Day fermentation, punched down 3 times per day, peak temperature 89°F
- Aged in French oak barrels 16 months - 33% new French oak, *François Frères, Sirugue, Taransaud and D'Aquitaine*, and 67% once- and twice-used barrels
- Clarified by racking two times
- Wine analysis, 14.2% alcohol, 5.93 grams/liter T.A., 3.69 pH
- Bottled unfiltered on February 2, 2004

The Pinot Noir in this blend came from three blocks at Edna Ranch, an Edna Valley property located on the South Central Coast of California. A “cooler than normal growing season” produced a yield of around 3.5 tons/acre. Five-ton open-top tanks were used for fermentation; the cap was punched down by hand and pressed via basket press. The press wine 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 extracted with good mid-palate juiciness. The color is dark ruby with purple edges, and the flavors are powerful, reminiscent of black cherry and plums. The textural components that make up the wine are in balance and could be described as “seamless”, and there is a lingering aftertaste of dark red fruit, pepper and spicy tea.

993 cases 750 ml, 79 cases 375 ml, 6 cases 1.5-liters and 6 3-liter bottles produced.