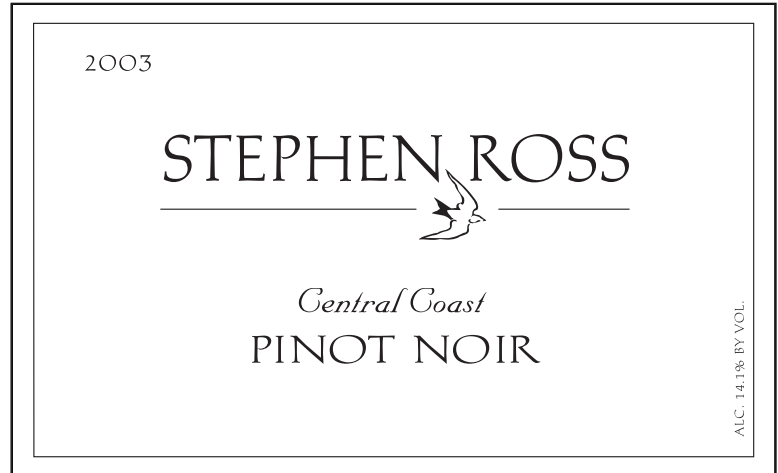


2003

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 10, 13 and 23, and October 3, 2003
- Vineyards: 74% Edna Ranch, 14% Stone Corral Vineyard, 8% Penman Springs Vineyard, 3% Thomann Station and 1% Huerhuero Vineyard
- 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 @ 55 °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 - 14.1% alcohol, 5.70 T.A., 3.69 pH
- Bottled non-filtered on February 9, 2005

The Pinot Noir for this Central Coast blend came from two Edna Valley vineyards, Edna Ranch, and Stone Corral Vineyard. The 2003 season was relatively warm, and when comparing degree days (the sum of the mean daily temperature above 50 °F during the growing season) in the Edna Valley, it was only slightly warmer than 2000 and 2001 at 2430 units. However, the season was remarkable for its early bud-break in late January and early bloom or flowering in April. As a result of cool weather during the flowering period, set (or the transformation of flowers to berries) yielded poor results. In some cases there were no berries at all, which eventually resulted in low yields. Crop yields were slightly low this year around 2.5 tons per acre. The 2003 vintage yielded stunning Pinot Noirs noteworthy for bright fruit aromas and soft mouth-filling textures. Aromatically, the wine has forward fruit, black cherry, dried cranberry, cocoa, and almond notes. 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.

650 cases produced.