



## 2005 Sonoma Coast Pinot Noir

**Overview:** This Pinot Noir exhibits dark fruit aromatics with notes of wild berry and toasty oak. As it opens up on the palate it reveals layers of dark cherry, blackberry and creamy oak. Well balanced and structured, food friendly.

**Climate:** Cool climate and relatively high rainfall are the general ecological features shared by all vineyards within the Sonoma Coast AVA. These factors contribute to slow grape maturation, with optimum ripeness coinciding with the very end of the growing season -- ideal conditions for the challenging Pinot Noir variety.

**Winemaking:** Picked by hand at perfect ripeness, destemmed - not crushed, fermented in small open top fermenters. Hand punched down, gently pressed at dryness. Aged 18 months in 40% new French Oak barrels, Coopers: Billon, Vicard, Damy, Cadus.

**Vintage Narrative:** The 2005 growing season in northern California was characterized by two distinct features; a spring with more than usual rain and a slightly cooler than normal summer. As a result, the grapes had an ideally paced development cycle with even ripening throughout. By assiduous management of the crop levels and vine growth, the Pinot Noir was guided to optimum ripeness with ideal maturation of tannins along with complex and forward aromas and flavors. As a result, this Pinot Noir is a true expression of the variety, featuring clean, pure flavors, ample structure and body, and balancing natural acidity.

**Tasting Notes:** Dark ruby color, lush, full bodied, jammy black cherry, black berry with elegant, toasty oak. Seamlessly integrated tannins, creamy texture, rich and satisfying.

### Technical Data:

Harvest Date: September, 2005

Appellation: 100% Sonoma Coast

Varietal: 100% Pinot Noir

Barrels: 40% new French Oak, Billon, Damy, Cadus, Vicard

Brix: 24

Alc: 14.4%

pH: 3.59

TA: 0.66