



Variety: **Pinot Noir**

Vintage: 2004

Appellation: York Mountain

Production: 408 cases

Notes: The 2004 Pinot Noir is a vibrant and deep, garnet colored wine. The nose exhibits aromas of dried cranberries and cinnamon with underlining hints of toffee and dried flowers. It is rich in texture, with silky tannins, that are well balanced with a natural acidity from the cooler climate of York Mountain.

Los Angeles County Fair, 2006, Gold Medal

Growing Season

In 2004, York Mountain had an ideal growing year, with a warm spring and subsequent early flowering period. A fairly mild summer followed until the beginning of September, when periods of temperatures reached the 90's. Many varieties reached maturity by the end of September, one of the earliest harvests on record. The harvest was followed with the earliest winter rains in years, the beginning of the record setting winter rains in 2005.

Vineyards

The 2004 Pinot Noir is from Jack Creek Vineyard and Carver Vineyard, in the cooler York Mountain appellation. Jack Creek Vineyard is a premium Pinot Noir and Chardonnay vineyard planted with Pinot Noir clones 667, Pomard 5, 2A and 115. The Carver vineyard is a 25 year old, 20 acre vineyard. It is planted with Chardonnay, Cabernet Sauvignon and small blocks of Pinot Noir clone 115. We lease and control all farming practices.

Winemakers Notes

Throughout the entire winemaking process, we take extra care to handle our Pinot Noir as gently as possible. The grapes were hand picked in the vineyard and then hand sorted in the winery. They were lightly destemmed, but not crushed and delivered to tank via gravity. A native fermentation was followed with the beginning of our punch down routine. At the end of maceration, the free run wine was carefully separated from the press wine. Each lot is fermented and aged separately until blending.

Barrels used for each of our wines are carefully selected from small artesian coopers, who make barrels from the best forests within France and Eastern Europe. The 2004 Pinot Noir was aged for 18 months in hand-selected new and once filled French oak barrels.

Technical Notes

Alcohol: 15.5%

Brix: 26.4

pH: 3.65

TA: 6.5g/L