

2004

Pinot Noir

RUSSIAN RIVER
VALLEY

Stiling Vineyard

Label Artist:
Kevin Keul

Tasting Notes | Our '04 Stiling Vineyard Pinot Noir begins where the '03 left off – red cherries, dark plums and rich, vibrant strawberries – but the addition of a new vineyard block brings more dark fruit and shades of cola nut to the finished wine. An exuberant and unabashed celebration of Russian River Valley Pinot Noir fruit, supple in body, yet held together by sound acidity in its proper supporting role. Aging will likely add further layers of nuance and complexity, but it's youthful enthusiasm is hard to resist right now!

Winemaking | The '04 vintage is comprised of two different vineyard blocks, one hillside and one valley floor, harvested in the early morning on August 31st and September 4th respectively. Primarily a field selection of the Swan clone, 75% of the grapes were gently de-stemmed, but not crushed, and placed on top of the remaining 25% percent whole-cluster fruit. After a 4-day cold soak, fermentation commenced in small 1-ton lots using native and Assmanshausen yeasts. We punched down by hand three times daily until pressing at dryness, then aged the wine in 60% new French oak. Gently pressure-racked to tank, the final blend was gravity-returned to barrel where it spent a total of 14 months before bottling with neither fining nor filtration.

Analysis | pH: 3.62
TA: 5.8 g/L
Alcohol: 15.2 %
Bottling Date: December 22, 2005
Release Date: April 10, 2006
Total Produced: 10 Barrels

Philosophy | Every vintage, we prefer to follow the grapes' lead and offer gentle care as the wine emerges from the juice. If a wine asks for help, we provide it. If a wine is happy on it's own, we simply let it be and celebrate its unique evolution.