

2003

Pinot Noir

RUSSIAN RIVER
VALLEY

Stiling Vineyard

Label Artist:

Erik Jacobsen

Winemaking | From a hillside block of Stiling Vineyard on Vine Hill Road, all the Pinot Noir (a field selection of Swan and Dijon clones) was harvested by hand early in the morning on September 20th. Eighty percent of the fruit was gently de-stemmed, but not crushed, and placed on top of the remaining twenty 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 just before dryness, then aged the wine in seventy percent new French oak. Gently pressure-racked to tank, the final blend was gravity-returned to barrel where it spent a total of 15 months before bottling with neither fining nor filtration.

Tasting Notes | On a scale of 1 to 10, this wine's "yummy factor" goes to 11. Red cherries, dark plums and strawberries dance around your nose and mouth while subtle layers of earth, leather and sweet oak complete the ensemble. Of course people experience wine differently depending on their mood, the occasion, the food, the other people around the table... the list can go on forever. But no matter what your situation, the supple body and sensuous fruit of this Pinot Noir aim to please. Don't be shy; it's no sin to drink this one young!

Analysis | pH: 3.6
TA: 5.7 g/L
Alcohol: 15.4 %
Bottling Date: January 24, 2005
Release Date: April 30, 2005
Total Produced: 4 Barrels

Philosophy | 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 evolution.