



2004 PINOT NOIR DUNAHER VINEYARD
Russian River Valley

The vineyard is located southwest of the town of Sebastopol in Sonoma County, California in the Russian River AVA. Rick and Diane DuNah *get* what farming Pinot Noir is about, striving for quality above all else

CLONES: Dijon 115, 777 and Pommard
SOIL: Decomposing sandstone of the Franciscan Series and Goldridge
YIELD: Less than 2 tons per acre; cane pruned
CLIMATE: *Very* cool—the vineyard is just a few miles from the Pacific.

HARVEST DATE: September 1-2, 2004

BRIX: 23.8^o

WINEMAKING:

- ❖ Grapes were hand harvested into ¼ -ton macrobins
- ❖ Sorted twice at the winery before and after crushing
- ❖ Some berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 5 days before the onset of fermentation
- ❖ Native yeast and native malolactic finished in barrel
- ❖ Equal proportions of one-third new, once-filled and neutral French oak
- ❖ Aged on the fine lees for eleven months
- ❖ Bottled unfinned and unfiltered on August 13, 2005

WINE PH: 3.63

TA: 6.4 grams/liter

ALCOHOL: 13.7%

PRODUCTION: 206 cases

TASTING NOTES: Aromas of dark fruit, savory spice, black cherry, and forest floor. the palate delivers what the nose promises with a fruit-driven entry that opens into a rich, structured mid-palate and lengthy finish. This wine continues to evolve even after being opened for several days. Very tightly wound initially—the DuNah Pinot was not ready for drinking until after more than a year's bottle age. It will continue to develop for years to come.

CALIFORNIA SUGGESTED RETAIL: \$39/btl.

RELEASE DATE: Fall 2006