



2005 PINOT NOIR SANGIACOMO VINEYARD
Sonoma Coast

The grapes come from the Roberts Road vineyard located in the ridiculously cool Petaluma Gap, where coastal fog is *de rigueur*. It pleases me no end to receive Pinot Noir from the Sangiacomo family, longtime farmers in Sonoma County, whose grapes I first worked with at Joseph Phelps Vineyards. It would be nice to see the Sangiacomos at least break even on this vineyard, but it's difficult when you're getting less than one ton to the acre!

CLONES: Dijon 115 and Pommard
SOIL: Cobbled alluvial with bench deposits
YIELD: Very low: less than 1 ton per acre, cane pruned
CLIMATE: Coastal fog in the morning, burning off to sunny days, then cool nights.

HARVEST DATE: October 9, 2005

BRIX: 25.5^o

WINEMAKING:

- ❖ Grapes were night-picked, hand harvested into ½ -ton macrobins
- ❖ Hand-sorted twice at the winery, before and after crushing
- ❖ About 25% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 7 days before the onset of fermentation
- ❖ Native yeast and native malolactic finishing in barrel
- ❖ 90% once-filled French cooperage from Damy, Remond, Sirugue, Francois Freres
- ❖ Aged on the fine lees for ten and one-half months
- ❖ Bottled unfinned and unfiltered on August 17, 2006

WINE PH: 3.58

TA: 6.4 grams/liter

ALCOHOL: 14.2%

PRODUCTION: 162 cases

TASTING NOTES: Dark ruby in color; aromas of spice, gamy, and red raspberry and black cherry aromas. Fruit-driven entry that opens into a silky-textured, balanced mid-palate and extraordinarily long finish. This wine will evolve in your glass.

CALIFORNIA SUGGESTED RETAIL: \$42/btl.

RELEASE DATE: Spring 2007