



## 2002 Sonoma Coast Pinot Noir

Our most vibrant Pinot Noir, the 2002 Sonoma Coast is drinkable now through the next 4 years. Bursting with bright cherry, hints of blueberry & candied orange peel, this wine exemplifies the vast flavor spectrum of the Sonoma Coast appellation. Showing elegant acidity and brightness, the wine is balanced by depth & an opulent tannin structure, making it perfect for a casual sip or pairing with the most complex of cuisine.

Our 2002 Sonoma Coast Pinot Noir is a blend of two vineyards. 77% of the blend comes from the Carinalli Vineyard which is planted entirely to Pommard clone. The remaining 33% comes from Kanzler Vineyard which is a blend of clones 667,115 and Pommard. Both vineyards lie in the Petaluma Gap just south of the Russian River Valley Appellation. The cooling influence from the Petaluma Gap enables the fruit to mature longer on the vine, developing deep color, aromatics & flavor.

### Vineyard Source:

Carinalli Vineyard: 77%  
Kanzler Vineyard: 33%

### Clones:

Pommard: 80%  
667: 15%  
115: 5%

Harvest Date (Carinalli).....October 15th, 2002  
Harvest Date (Kanzler).....October 28th, 2002  
Brix at Harvest.....24.5(average)  
Cold-soak.....4 days at 50 degrees F  
Fermentation Time.....14 days  
Fermentation Temp.....85 degrees F peak  
Alcohol.....14.1% by Volume  
pH.....3.52  
Titrateable Acidity.....6.37 grams per liter  
Barrel Aging.....17 months  
Percentage of New Oak.....37% (100% French)  
Bottling Date.....February 3rd, 2004