

2004 Santa Cruz Mountains Pinot Noir

Family of Santa Cruz Mountains Wines

CINNABAR VINEYARDS & WINERY

· VINTAGE ·

The 2004 Santa Cruz Mountains growing season was ultimately successful, but not without some dramatic moments for grape growers and winemakers. A warm, dry winter was followed by heat spikes in April and heat storms (hot days and nights) in late August and early September. The former prompted early budbreak and accelerated sugar development while the latter two slowed the fruit's physiological maturation. Consequently, irrigation and cluster thinning were applied to secure a healthy crop. The unusually hot days, in an otherwise normal summer, resulted in early harvest with yields slightly below average. Fortunately, the quality control regimen allowed the remaining fruit to completely mature, developing substantial structure and intense flavor, and finally, producing well-balanced wines that fully express their extraordinary origin.

· TASTING NOTES ·

A huge nose of deep red fruit, smoked bacon, dried brush, leather, loam and black pepper is rivaled by flavors of bright berry, sweet toasted oak and clove. Broad, mouth-coating sensations, full round tannins, and lively acidity. The pleasing long finish of ripe fruit and spice will compliment baked ham, grilled polenta with red sauce, or roasted veggies and Gruyere baked in puffed pastry.



· WINE ANALYSIS ·

VARIETAL CONTENT:

100% pinot noir

FINISHED ALCOHOL:

14.1%

TOTAL ACID:

0.65mg per 100ml

pH:

3.77

TOTAL PRODUCTION:

400 six-bottle cases

· VINEYARDS ·

Santa Cruz Mountains Appellation

· WINEMAKING ·

- Hand-harvested September 4 – 9, 2004 in the cool of the morning
- Three-days of cold soaking to enhance color and aromatics
- Seven days of fermentation in small, open-top bins
- Wine is transferred with pressurized nitrogen to retain elegance
- Punched down by hand two-to-three times daily for optimum flavor extraction
- Aged for one year in small French oak barrels (75% new, Remond and Francois Freres cooperers)
- Lightly filtered with the most delicate means (cross-flow filtration)