2003 Pinot Noir

Vintage: The 2003 vintage was an exceptional harvest. Unusually high springtime

temperatures affected berry set; on average yields were down 20%. Normal summer temperatures allowed the small crop to ripen and easily reach full maturity. The wines from this vintage are extremely intense,

with powerful aromas, rich flavors, and firm acidity.

Vineyard: Seven separate clonal selections of Pinot Noir grow on the Truchard

Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone; and several new selections from France - Dijon 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 7 - 29 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the

Carneros region ideal for producing Pinot Noir.

Harvest: September 6 - 25 • 24.7 °Brix • 3.40 pH • 6.8 g/L TA

Winemaking: All of the fruit was gently destemmed and crushed into open top

fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new), and bottled in August of 2004. It is ready for immediate drinking, but will reward

careful cellaring for the next 7 - 10 years.

Wine Analysis: 14.1% alcohol • 3.55 pH • 6.2 g/l TA

Tasting Notes: Smoky aromas of wild strawberry and ripe plum; combined with subtle

notes of citrus blossom, earth, and sweet vanilla. The mouth is broad and silky - layered with bright flavors of cranberry, rhubarb, cherry, and toasted oak. Balanced acidity and delicate tannins focus the palate and

provide a lingering finish of fruit and spice.

Release Date: August 1, 2006 Cases Produced: 2178 cases

Bottle Price: \$28.00