



PETER CELLARS

Pinot Noir
SONOMA COAST
VINTAGE 2004

Tasting notes:

The Sonoma Coast appellation is the largest and coolest in Sonoma County and perfectly suited for Pinot Noir, producing fruit with spectacular color and flavor development due to the lingering, morning fog and cool ocean breezes. This wine is made in a classic Burgundian style, layer upon layer of red fruits such as morello cherry, wild forest strawberry, it's perfectly balanced, complex and medium bodied. Soft as satin on the palate with rich fruit flavors of cherry and strawberry and hints of truffles and tobacco. This Pinot will provide a good counterpoint to a fine roast leg of Lamb or Goose or simply on its own. It will age gracefully, gaining additional complexity with patient cellaring.

Technical Data:

Yields were 2.5 tons per acre. The grapes were picked, gently destemmed and fermented in small 3/4 ton open-top fermenters in separate lots of Dijon 115 and Pommard clones Total skin contact averaged 21 days (a 7 day cold soak, 7+ days fermentation and 1 week extended maceration)

- Harvest: Late Mid September.
- Fermentation: all separate lots , 1/3 native, 1/3 RC212 and 1/3 and one third with Assmanhausen yeast
- Aging: French oak in 50% of new French, Cadus Dargaud Jaegle and Mercurey
- pH: 3.55
- TA: 6.0 g/L
- Alcohol: 14.3%
- Production: 125 cases