



**1997 PINOT NOIR
-MARTINELLI VINEYARD-
RUSSIAN RIVER**

100% Martinelli, Russian River, Pinot Noir
Harvested at 24 Brix
13.8% Alcohol
.58 TA/3.62 pH
400 Cases Produced
Release Date: September 2000

HARVEST NOTES: The growing season ended in an early and plentiful harvest. The season started when the warmth of the early spring triggered bud break almost one month early at the end of February. It was apparent from the beginning of the growing season that the 1997 vintage would be an exceptional one. A temperate summer with moderate, steady temperatures allowed the fruit to reach optimal maturity with the full development of the varietal character. The grapes were harvested September 12th. Yields averaged 2.60 tons per acre in 1997.

WINEMAKING NOTES: Destemmed grapes with 15% whole clusters were cold macerated for 96 hours before fermentation in open-top fermenters, using the native yeasts. The must was punched down twice daily during 18 days of maceration. The wine was then pressed and racked directly to barrels and inoculated for malolactic fermentation (MLF). It completed MLF and was aged 17 months in 60% new Burgundy barrels (65% François Freres, 15% Siruge, 20% Tonnelleries de Bourgogne). Following traditional Burgundian techniques that advocate minimal handling. The wine was neither fined nor filtered with only one racking post malolactic and one prior to bottling in March 1999.

TASTING NOTES: Black cherry and vanilla on the nose with slight stemmy/earthy tones. Powerful, full bodied with medium full tannins on the palate. Lean fruit flavors, especially black cherry and vanilla. Finishing with earthy sour cherry toast flavors and vibrant acidity. This wine more resembles a rustic traditional Burgundian style Pinot Noir. Drinkability: now to 2007.

VINEYARD NOTES: This vineyard was planted in 1970 using the Martini clone and then retrofitted to a vertical trellis in 1992 for better exposure to the sun.