



## **2001 Lane Tanner Pinot Noir Julia's Vineyard**

Julia's Vineyard is located about 3 miles due east from Bien Nacido Vineyards in northern Santa Barbara County. My rows from block B4 (Marten Ray field blend), overlook the Santa Maria Valley and are beautifully trellised up for maximum fruit exposure.

The fruit came in on Sept. 24, a cool beautiful day. The numbers were perfect. The fermentation went well. I gently crushed the fruit into 4' by 4' by 4' open top fermenters, avoiding the harsh wood tannins from stems. The juice was fermented with Ausmanhausen yeast to retain the fruity components. Punch down routines were performed to maximize the delicate flavors and subtle, elegant nuances of the Pinot Noir grape without extracting the more coarse, alcohol soluble components. The wine spent about 11 months in Francois Frere oak barrels. I used 33% new wood to obtain a trace taste without overshadowing the fruit. This was more new oak than I usually use but the wine could take it. It will naturally throw some sediments over time.

The wine is very different from any of my other Pinot Noirs. It is the ripest and most substantial of my Pinot lineup. Dark cherries and black raspberries run through the mouth with dried spice that hovers like a cloud-thread of perfume. It is very deep and voluptuous with a haunting, smoky quality that is from the grapes themselves, not the oak. This wine will satisfy lovers of Burgundy with it's powerful fruit and hints of mushrooms and earth.

**Cases Produced: 445**  
**Harvest Date: 9/24//2001**  
**Numbers @ Harvest: 24.5 Brix**  
**Wine Numbers: 14.6% Alc. 3.60 pH No R.S.**