



2002 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. 10th . I picked four tons from my rows. The fermentation went well. I gently crushed the fruit into 4' by 4' by 4' open top fermenter bins, avoiding the harsh wood tannins from stems. The juice was fermented with Auszmanhausen 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 35% 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 may naturally throw some sediments over time.

The wine is very different from any of my other Pinot Noirs although I make them all the same way. It is the ripest and most substantial structurally 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, satin like texture and hints of mushrooms and earth. I call this Pinot *The Haunting Other Woman* because of it's dark, sensual side. The *Robb Report* says this Pinot achieves what few Pinot Noirs do: Marrying the forceful fruit of California with the more delicate mold, mushroom and earth essences we associate with grand crus of Burgundy.

Back Label...Sensation, Fantasy, Sediment...it's in here

Cases Produced: 280

Harvest Date: 9/10//2002

Numbers @ Harvest: 25.2 Brix

Wine Numbers: 14.5% Alc. 3.58 pH No R.S.