



2003 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 Aug. 25th. This was almost a month earlier than last year. I picked five tons from my rows. 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 30% 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. That is why I call this *wine The Haunting Other Woman*. This wine will satisfy lovers of Burgundy with it's powerful fruit and hints of mushrooms and earth.

Back Label...Last night I dreamed we were on the cover of *Vanity Fair*

Cases Produced: 353

Harvest Date: 8/25/2003

Numbers @ Harvest: 24.5 Brix 3.12 pH 0.82 TA

Wine Numbers: 14.3% Alc. 3.48 pH No R.S.