



2005 Monterey Pinot Noir

This Monterey Pinot Noir offers a balance of heady fruit notes and savory characteristics. Layers of sweet cherry, fresh raspberries, cola and earthy mushrooms make up the profile in this medium-bodied wine, with a lingering finish.

Enjoy this wine with lamb, grilled seafood, salads, roast duck or chicken, pasta and cheese.

The 2005 vintage started out with cooler than average spring temperatures. The weather warmed up without any unusual heat spikes, which allowed for good flavor development and acid retention in the grapes. September brought hot days and cool nights, bringing the grapes to optimal maturity. The grapes for this wine were harvested in late September.

Our Pinot Noir grapes were primarily sourced from our San Bernabe Vineyard where we have seven distinct blocks of Pinot Noir. Each block features different soils, rootstocks, clones and trellises, which adds complexity to the finished wine. For example, the newer Dijon clones – 115, 667 and 777 – add structure and rich fruit notes. More traditional Californian clones layer spices, like cloves, to the palate.

This Monterey Pinot Noir features notes of bright red fruit layered with vanilla and nuts with a smooth finish.

The 2003 vintage started out with an unusually warm April-May period. The weather from bloom to veraison was mild, allowing for full flavor development and good acid retention in the Pinot Noir grapes. September brought hot days and cool nights, bringing the grapes to optimal maturity.

The Monterey climate is fairly mild as a result of the cooling influences from the ocean. This allows the Pinot Noir grapes to hang on the vines longer and develops the distinct and desirable flavors of Monterey Pinot Noir.

