



PESSAGNO

WINERY

2004 Pinot Noir

Four Boys Vineyard
Santa Lucia Highlands

Harvest Date

September 13, 2004

Months in Oak

Eleven

Brix

27.0

Alcohol

14.9%

pH

3.83

TA

6.46 grams/liter

Rs

Dry

290 six-pack cases bottled

August 4, 2006

Suggested Retail

\$55.00/bottle

THE VINEYARD

Four Boys Vineyard is the name we gave to the four small Pinot Noir vineyards we have at the winery that, coincidentally, matches the number of sons I have. Our vineyards are aptly named Anthony, Stephen, Robert, and John. Planted to the famous “La Tache” clone of Pinot Noir, with origins from Burgundy, as well as several Dijon clones, these vineyards rival the best within the Santa Lucia Highlands appellation. In total, all four vineyards amount to about 2.5 acres of which I do most all of the farming. It has become our flagship Pinot Noir.

THE VINTAGE

The early part of March surprised us all with 13 consecutive days above 80 °F, causing budbreak to occur early in all varieties. After this heat spell broke, we entered a period of four months of below average temperatures, slowing maturation in the vineyard to a snail’s pace. Mother Nature changed her mind in the first week of September with unseasonably high temperatures for the remainder of the harvest. As a result, harvest was compressed into a few hectic weeks during which everything ripened at the same time.

THE WINEMAKING

Handpicked at a high level of maturity and only as each block matured, the fruit was co fermented in a small tank with a minimum of the berries being crushed. After “cold soaking” for upwards of 10 days to slowly release flavor and aroma components from the grape skins, a special yeast known for its bold extraction qualities was added for fermentation. After fermentation was completed, the wine was pressed directly into 80% new French oak barrels and matured for eleven months.

TASTING NOTES

This jammy and complex wine has deep concentrated aromas of ripe black cherry, spice, and a hint of smoke. The full, lush mouth feel follows layered flavors of candied plum and vanilla, reflecting the depth of the fruit and lavish use of oak. Beautifully balanced, it offers good body, rich texture, and a long, lingering finish. Grilled meats or hearty bistro makes for a perfect match.

Stephen Pessagno, Winemaker