



PESSAGNO

WINERY

2004 Pinot Noir

Spring Grove Vineyards
San Benito County

Harvest Date

September 12, 2004

Harvest Brix

27.6

Months in Oak

Twelve

Alcohol

14.7%

pH

3.64

TA

6.55 grams/liter

Rs

Dry

387 cases bottled

August 3, 2006

Suggested Retail

\$30.00

THE VINEYARD

Spring Grove Vineyards is a group of extremely small properties located in the Spring Grove District of San Benito County. Planted entirely in Pinot Noir, each site was carefully evaluated for its soils and climates and ultimately planted to six different clones. The climate has warm, breezy days and cool nights often called “the Mistral” by locals.

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

Each clone was evaluated separately for maturity and ripeness and harvested accordingly. The grapes were only lightly crushed into small open-top fermenters with 50% whole berry. A Burgundian style yeast culture, known for bold flavors and aromas, provided a slow and steady fermentation.

TASTING NOTES

Complex and elegant, this Pinot Noir offers aromas of red berries and fresh plums. The mouth feel is full and finely textured with subtle tannins and a touch of high natural acidity. French oak aging provides hints of vanilla and smoke as well as a slight perception of sweetness on the finish. Stylistically classic, this wine can be paired with various types of seafood, game, and spicy entrees.

Steve Pessagno, Winemaker