



# PESSAGNO

WINERY

**2005 Pinot Noir**  
Central Avenue Vineyard  
*Monterey County*

**Harvest Date**  
*October 10, 2005*

**Harvest Brix**  
*26.0*

**Months in Oak**  
*Nine*

**Alcohol**  
*14.7%*

**pH**  
*3.67*

**TA**  
*6.45 grams/liter*

**Rs**  
*Dry*

**2,117 cases bottled**  
*August 14 - 22, 2006*

**Suggested Retail**  
*\$21.00*

#### THE VINEYARD

Located south of the Arroyo Seco appellation of Monterey County, Central Avenue Vineyard produces striking yet friendly wines because of its moderately warm days, cool nights, and shale loam soil. The vineyard is planted with several new imported French Dijon Pinot Noir clones. Each clone was harvested separately at ideal maturity and then fermented and aged in separate lots.

#### THE VINTAGE

Due to a warmer and wetter winter than usual, both Chardonnay and Pinot Noir were in full budbreak by February 28th, an early start to the growing season to say the least. The period of May through August saw below average summer temperatures with the warmest day only reaching 88 °F; slowing maturation in the vineyard to a snail's pace. Harvest started in late September, and the extended growing season resulted in very high quality fruit due to extended "hang-time" on the vine.

#### THE WINEMAKING

Handpicked fruit was gently crushed on top of approximately 10% whole clusters and allowed to "cold soak" for 48 hours. A slow, cool fermentation helped to preserve the delicate aromas and flavors of the fruit. Pressed into French oak, the wine was barrel aged for nine months before blending and bottling.

#### TASTING NOTES

This delicate wine offers floral and violet aromas, followed by fresh fruit flavors. Its complex aromas make it a perfect accompaniment for afternoon entertaining or lighter meals. Pair this wine with luncheon salads, seafood, or chicken dishes.

Steve Pessagno, Winemaker