



# PESSAGNO

WINERY

## 2005 Pinot Noir

Four Boys Vineyard  
*Santa Lucia Highlands*

### Harvest Date

*September 24 – October 1, 2005*

### Harvest Brix

26.3

### Months in Oak

*Eleven*

### Alcohol

14.8%

### pH

3.65

### TA

*6.42 grams/liter*

### Rs

*Dry*

### 448 six-pack cases bottled

*September 20, 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

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 at a high level of maturity and only as each block matured, the fruit is now only co-fermented in a small tank with a minimum of the berries being crushed. After “cold soaking” for upwards of 12 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 100% 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