



# PESSAGNO

WINERY

## 2005 Pinot Noir

Idyll Times Vineyard  
San Benito County

### Harvest Date

September 3, 2005

### Harvest Brix

26.8

### Months in Oak

Eleven

### Alcohol

14.9%

### pH

3.70

### TA

6.35 grams/liter

### Rs

Dry

### 114 cases bottled

October 1, 2006

### THE VINEYARD

Located at the base of the Eastern foothills of San Benito County, Idyll Times Vineyard is sheltered from the winds of “the Mistral” climate; characterized by warm, breezy days and cool nights. The soil is sparse and shallow, restricting root development and canopy growth. The vineyard is comprised of the following three clones of Pinot Noir: La Tache, Dijon 115, and Joseph Swan.

### 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 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 small block matured, the fruit is fermented separately in small tanks with a minimum of the berries being crushed. After “cold soaking” for upwards of four days on 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 50% new French oak barrels and matured for eleven months.

### TASTING NOTES

This jammy and deeply colored Pinot Noir wine has concentrated aromas of ripe blackberry, clove, and a hint of smoke. The full, lush mouth feel follows layered flavors of black 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 and seafood or hearty bistro makes for a perfect match.

Stephen Pessagno, Winemaker