



## ***2001 Pinot Noir, Carneros***

- ◆ 2003 is 35<sup>th</sup> Consecutive Pinot Noir Harvest from Carneros
- ◆ Open-top fermentation allows the cap to be hand punched every 6 hours
- ◆ Barrel aged for 17 months in French Oak

### ***Tasting Notes***

*This Pinot Noir begins beautifully in the glass with a deep garnet color. Rich aromas of black cherry, cinnamon and nutmeg are complimented by soft toasty oak. On the palate, plum and dried cherry fruit predominate, but notes of vanilla, clove and spice add to the wines complexity . Subtle hints of earth and toast balance the full texture and richness that lead into an incredibly long finish. Enjoy now or lay it down for a couple of years and experience the age ability of Carneros Pinot Noir.*

*- Chris Pisani, Winemaker*

**Gold Medal - International Eastern Wine Competition 2003**  
**Gold Medal - New World International Wine Competition 2004**  
**Gold Medal - Hilton Head Springfest Wine Competition 2004**  
**Gold Medal - West Coast Wine Competition 2004**