

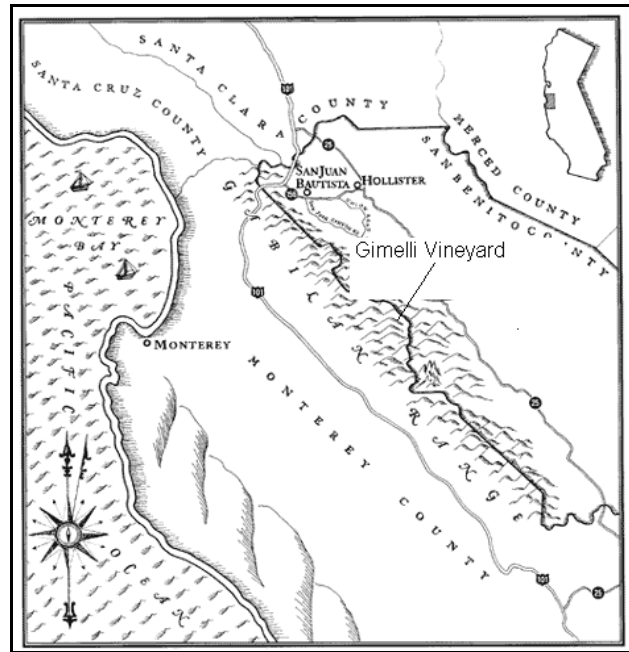
# 2004 Gimelli Vineyard Pinot Noir

## The Vineyard:

The Cienega Valley in San Benito County is blessed with an excellent climate for Pinot Noir. Warm sunny days are interrupted by cooling ocean breezes from the Monterey Bay. In the shadow of Mount Harlan, Gimelli Vineyard is planted to 100 acres of assorted Dijon clones. This wine is made from specially selected portions of the vineyard, predominantly from clone 115.

## The Vintage:

After a bountiful fruit set, the vines underwent shoot and cluster thinning. A long cool summer growing season followed until a labor day heat wave sent the pickers into action. The grapes were hand harvested on September 7th.



## Winemaking:

The grapes were 100% de-stemmed and lightly crushed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for four to six days.. According to traditional methods, punch downs are performed daily by hand. After fermentation the wine was pressed off directly into french oak barrels where it underwent malo-lactic fermentation and was aged for 11 months on the lees.

## The Wine:

Medium ruby color; Aromas of red raspberries, cherries, wild strawberries and spice. Silky texture with excellent tannin and acid balance. This wine is drinkable now and will benefit from more bottle age.

## Technical Data:

<b>pH</b>	3.65	<b>Production</b>	140 cases
<b>TA</b>	.64 g/100ml	<b>Release Date</b>	February 1, 2006
<b>Alcohol</b>	14.5 % by vol.	<b>Ageing</b>	11 months in French oak barrels (40% new)
<b>Bottle Sizes</b>	750 ml	<b>Suggested Retail</b>	\$20.00

## Suggested Food Pairings:

This wine pairs well with grilled steak, pasta, ripe cheeses and certain seafood items.