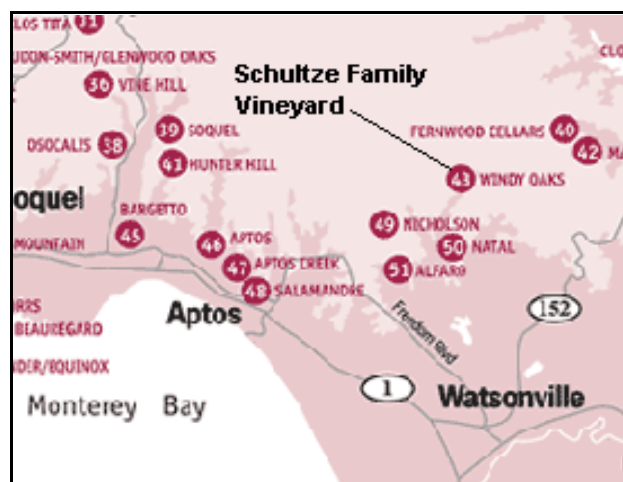


# 2004 Schultze Family Vineyard Pinot Noir

## The Vineyard:

Located near the town of Corralitos at 1,200 foot elevation in the Santa Cruz Mountains, the Schultze Family Vineyard is farmed by Jim and Judy Schultze, proprietors of the Windy Oaks Estate. The vineyard is planted to fifteen acres of Dijon clones 115, 667, 777, 2A and Pommard (clone 4). Due to high elevation and the close proximity of the Monterey Bay, the Schultze Family Vineyard is always the last Pinot Noir vineyard to be harvested in the area. This long hang time results in wines of exceptional balance and flavor development.



## The Vintage:

Fruit set was moderate due to the natural thinning of late spring rains. The cool growing season was interrupted by two distinct heat waves that sent the winemakers scrambling. The grapes were harvested on October 29<sup>th</sup>.

## 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, and spice. Silky texture with excellent tannin and acid balance. This is a broad shouldered Pinot Noir that will continue to improve with up to seven years bottle age. If enjoyed in the shorter term it will benefit from decanting.

## Technical Data:

<b>pH</b>	3.54	<b>Production</b>	275 cases
<b>TA</b>	.62 g/100ml	<b>Release Date</b>	February 1, 2006
<b>Alcohol</b>	13.9 % by vol.	<b>Ageing</b>	11 months in French oak barrels (40% new)
<b>Bottle Size</b>	750 ml, 375ml and 1.5L	<b>Suggested Retail</b>	\$30.00

## Suggested Food Pairings:

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