

## 2005 CARNEROS PINOT NOIR



### TECHNICAL DATA

Appellation: Carneros

Varietal: Pinot Noir

Alcohol: 13.5%

Maturation: 11 months in 30% new French  
and Hungarian oak

Clones include: Dijon, Pommard, Swan

### WINE DESCRIPTION

Our Carneros Pinot Noir is a blend of Dijon, Pommard, and Swan clones from our own vineyards and very select lots from neighboring Carneros vineyards. These highly regarded neighbors include the Gee Vineyard (dry-farmed), Las Brisas Vineyards, and Casa Carneros. After a long and drawn-out rainy season in the spring, the remaining 2005 season was classic Carneros: cool, fog-covered evenings and comfortably warm days that allowed Pinot grapes to develop fully, while maintaining bright acidity. The long harvest provided us a veritable smorgasbord of grape ripeness and maturity, all of which enhanced the character of this Pinot, adding richness and layers of flavor. The resulting wine is redolent of cherries and plums with a touch of earthiness and orange peel.

### FOOD PAIRING

More and more people have discovered what longtime Pinot Noir aficionados have always agreed: Pinot is the most versatile red wine and pairs beautifully with many foods. Start with anything grilled or smoked. Try it with blackened salmon, pork tenderloin braised with herbs, pan seared chicken, or mushroom risotto accented with truffle oil.

