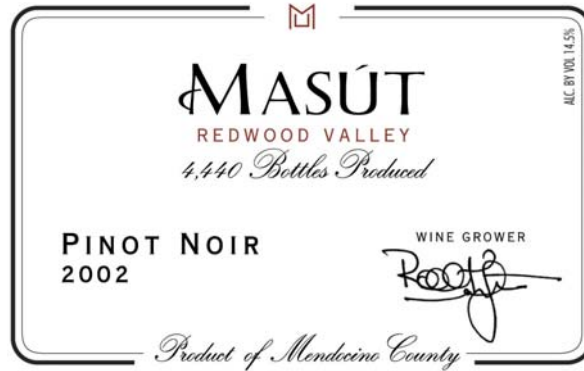


# Masut 2002 Pinot Noir



## Release Date

April 2004

## Vineyard Description

Location: Northwest Redwood Valley

Age: Six years

Clones: Dijon clones 113 and 115

Soil: Gravely, clay, low vigor

Yields: 1-2 tons/acre

Harvest: September 9th, 2002

## Winemaking:

Transport: Our grapes were hand picked into 1/2 ton bins.

Crush, Fermentation, and Pressing: Grapes were picked when the ripeness was at full maturity, i.e. seeds are brown and crunchy. Whole berry fermentation occurred in open top tanks. Cold maceration at 40 degrees for five days. No enzymes or acid were used in the process

Punch downs and alternate pump over for the first five days. Pressing was done using a basket press when alcoholic fermentation was finished. Free run and press went directly into French oak barrels. Barrels were 90% new and 10% one year old.

Malolactic fermentation was down in barrels for two months. Wine was aged for 10 months. After egg white clarification and cold stabilization, filtration was not necessary.

## Winemaker Description:

Delicious rip wine with tiers of plum, blackberry and exotic spicy vanilla oak tones. Chewy satin-like tannins are almost seductive at the opulent long finish.