

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

PINOT NOIR

Savoy Vineyard

Anderson Valley

2005

Harvest Date:	September 23 rd and 29 th , 2005
Grape Source:	Savoy Vineyard
Clonal Blend:	100% Pinot Noir 5 Clones: (30% Martini 13, 32% 115, 13% 113, 11% Pommard 4 and 14% 777)
Aging:	11 months in French Oak Barrels 60% new and 40% once used
Alcohol:	14.6%
Yeast:	Indigenous fermentations
Production:	237 cases
Release Date:	January 2007
Winemaker:	Nile Zacherle

Vineyard Notes: The Anderson Valley AVA is located in the Mendocino County about 25 miles from the Pacific coast. The days often start out foggy and cool though warm up into the low 100s during the peak of the growing season. The influence of this coastal fog and the silty-clay alluvium gives delicate aromatics of candied dark fruits, rose petals, brown spices along with silky tannins and firm acidity.

Winemaker Notes: This hand-picked Pinot Noir was cold-soaked for 6-9 days under dry ice in small open-top fermenters and punched down two to three times daily. Both the alcoholic and malolactic fermentations were completed through indigenous cultures, none added. The wine was aged in 60% new French oak for 11 months sur lie. These 10 barrels were racked and blended before bottling and lightly filtered.

Tasting Notes: Deep ruby in color with brooding aromas of earth and brown-spices followed by dark cherries, black tea and apple wood smoked bacon with hints of tobacco box and rose petals. The palate is fleshy and open yet bold and structured with big and chewy tannins. Finishing with flavors of brown sugar, tamarind and crushed red fruits. Best from 2007 to 2015 (8 years).