



Pinot Noir Julia's Vineyard Santa Maria Valley, 2002

The important grape variety of Burgundy, Pinot Noir is the most evocative, provocative, mysterious varietal grown by man or woman. The grapes from this wine came from Julia's Vineyard in Santa Maria Valley. The vineyard is on the north bench of the Santa Maria river on a gently south-facing slope with well-drained sandy loam soils. Combining this with the cool climate and passionate farming makes this vineyard a joy to work every year. This vineyard consistently produces grapes with elegant tannins that mature with a good dollop of balanced fruit weight and acidity, with flavors of intense cherries, raspberries and spice.

The vines are a Pommard clone, from Block B-4 in the vineyard that was planted in 1991; the grapes were picked on September 10th, 2002, and from the beginning were handled in the most gentle ways possible: the grapes were destemmed, but left as whole berries in small, open-top fermenters for a few days as a cool soak; the indigenous yeasts were allowed to just start fermenting before the juice was inoculated with our cultured yeast. The slow fermentation continued at low temperatures, with the cap of berries being punched down by hand only when necessary to keep the temperatures from climbing too high - usually once a day. We believe that this gentle handling is required to preserve the nuances of Pinot Noir. When this fermentation finished, the must was pressed in our basket press and the resulting wine was allowed to settle in tanks for a couple of days before being placed in medium toast French oak barrels, about a third of the barrels are new.

The wine was raked once before being bottled, unfinned and unfiltered, in August 2003. Only 80 cases were produced.

Ruby colored with hues of magenta on the edges. This wine's expressions of rich raspberry, plum and black cherries, give way to floral hints of rose petals and sandalwood incense on the nose. The structure is of a silky mouthfeel that cascades with expansive tannins, which then carry the fruit to a long consistent finish.

This wine has wonderful balance between fruit weight, tannin and acid and should age gracefully for up to 10 or more years.



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(805) 693-8589

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| | Julia's Vineyard (100%) Block B-4 |
| Varietal | Pinot Noir |
| Clone | Julia's (Pommard) |
| Rootstock | 110-R |
| Spacing | 8 x 5 feet (high-density) 1,340 vines/acre |
| Trellis | Vertical shoot positioning |
| Pruning | Spur prune |
| Row orientation | Runs north west-south east |
| Slope | Gentle south |
| Aspect | South |
| Soil | Sandy loam over cobbly stone, 3 feet deep |
| Harvest | |
| Harvest Date | September 10, 2002 |
| Sugars | 25.3 degrees brix |
| Ph | 3.30 |
| TA | 7.7 g/l |
| Barrels | 100% French Oak barriques 33% New French Marsonnay Medium Toast Plus (MT+) 67% seasoned French Oak |
| Finished Wine | |
| Bottled | August, 2003 |
| Released | January 2004 |
| Total Production | 960 750ml bottles (80 cases) |
| Alcohol | 14.5% by volume |
| TA | 7.2 g/l |
| Ph | 3.57 |



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