2002 JEWELL BLOCK PINOT NOIR

The Wine
Yet again, our Jewell Block Pinot Noir expresses that "great Pinot Noir begins in great vineyards." Harvested from a specific block of the Jewell Vineyard, the 2002 displays the color of a stunning ruby and is well structured and elegant.... grander than it's predecessors. Tempting the palate, aromas of clove, cinnamon, truffles, white pepper and vanilla lead the way to the first taste. Black cherry, raspberry, strawberry and vanilla burst on the palate exhibiting the vibrant fruit flavors from this prized vineyard. Notes of mulberry, cinnamon and nutmeg entice the senses for another sip. The finish is long, smooth and silky. This is another intriguing and striking pinot noir from our Jewell Vineyard.

The Vineyard
Located in the core of the Green Valley's Russian River appellation and situated on the crown of the hill east to Dutton Ranch's "Shop Block", Jewell Vineyard was once home to Gravenstein Apples. Planted to chardonnay and pinot noir vines in 1995, our Jewell Block Pinot Noir truly is a gem exhibiting a superb source of fruit showing the way to an exceptional wine. Planted on traditional Gold Ridge soil that is prominent within the Green Valley appellation, the vineyard produces a delicate wine with layers of bright fruit and spice.

The Winemaking
After destemming into small open top fermenters, the must is cold-soaked for 5 days to gently extract spice and fruit characters, while extenuating harsher tannins. We punch down by hand up to four times daily, according to the stage of the fermentation. After fermentation, the individual lots are racked into French oak to age. Our winemaker Mat Gustafson selects our barrels to emphasize the fruit and vineyard characteristics of the wine, while accenting the flavors of the barrels to avoid showcasing the oak itself. Each barrel and cooperage is carefully handpicked to blend for this vineyard-designate wine in late spring. The individual lots are then blended and allowed to marry and settle in barrels for unfiltered bottling until early winter when we bottle with minimal processing.

The Accolades
91 points Wine Enthusiast December 15, 2005

APPELLATION	Russian River Valley, Green Valley
VINEYARDS	Jewell, selected vineyard block
CLONE	Dijon 115
WINEMAKING	De-stemmed, Cold soaked, Open top fermentation, Manual punch down
BARREL AGING	Aged 14 months in French oak barrels 60% new oak
ALCOHOL	14.3%
TITRATABLE ACIDITY	.588g/100ml.
pH	3.71
WINEMAKER	Mat Gustafson
CASES PRODUCED	215 cases
RELEASE DATE	October 2004

8757 Green Valley Road (Hwy. 116 & Green Valley Road) • Sebastopol, CA 95472
Telephone 707.829.9463 • Fax 707.829.5368 • Email: info@sebastopolvineyards.com