



## 2003 *Auction Block* Pinot noir

Many hands have helped us here at Tandem, and this wine is an attempt to give a little back to those that are less fortunate than us.

Made from four of our best barrels from the cellar, the *Auction Block* is a reserve level Pinot noir that was created as a response to the wine we found ourselves donating to various charities with which we are associated with. As we are just starting to pedal our new Tandem brand, we don't have any extra cash but we do have some wine, and want to help out as we can. Some of the organizations we have been working with are the Tyler Hamilton Foundation, Make-a-Wish Foundation, the Polly Klass Foundation, Hospices of Sonoma, the Sebastopol Independent Charter School (our local school), Palm Drive Hospital (our local hospital), and organizations fighting the diseases of cancer, heart ailments, cystic fibrosis and HIV, to name a few. We encourage you to visit our website where you will find links (still under construction) to these organizations and see for yourself what good things these folks are doing for our world, and ask if you would also join in and support these causes.

It is fitting that the majority of this inaugural bottling of *Auction Block* comes from the Goldridge Pinot vineyard. Not only is it across the road from our winery, Goldridge Pinot is also heavily involved in charitable work, most notably hosting the annual Hospices of Sonoma tasting and gala benefiting various children's causes.

**Tasting notes:** Dark color. Rich, warm spice and cola notes first greet the nose, followed by dark fruits. The complexity continues to evolve in the glass with forest floor, truffle and other earth tones fading into hints of fresh-roasted coffee beans. The palate is well-structured with the acidity and tannins that come from our cool-climate coastal vineyards. As with the nose, dark fruits again present themselves in the taste, with the complex flavors in the mouth following the nose. This wine is a young pup that was built to last – saving a few bottles for the next few years will be rewarded with increased complexity and roundness that only aging can bring to such a wine.

### **Technical Data:**

- Fruit: Dijon (115, 667, 777) and Pommard clones selected barrel-by-barrel from our finest lots
- Harvest: Late Sept. to late October, all in the range of 24° Brix
- Fermentation: all native for both primary and secondary, with primary in open-top fermentors. Following 4-5 days of cold soaking at 8-10° and then fermentations peaking at 31-33° C with gentle hand-plunging, most of wine was pressed off before dryness and gravity-racked to French oak. Held on the fine lees for 14 months in 25% new Remond and Seguin-Moreau barrels. Following an anaerobic clarification racking, the wine was aged for an additional 10 months again in barrel. Majority of wood source was Tronçais forest.
- Final bottling technical information of 92 cases:
  - pH: 3.58
  - TA: 6.4 g/L
  - 14.3% alcohol
  - Residual sugar: 0.02%
  - Appellation: Sonoma Coast
  - Suggested CA Retail Price: \$54