



2004 *Silver Pines Vineyards* Pinot noir

Unmistakable Sonoma Mountain mark of smoked venison, blackstrap molasses and forest floor duff/truffle, this wine speaks clearly of its origin. The woody aromas nicely frame dark berry and cocoa notes. On the palate, one is presented with rich, almost creamy tannins that are finely balanced by firm acidity. Flavors echo aromas with a tip more to berry and even guava. With a long, fruit-driven finish, this wine will provide enjoyment now and age well for the next several years.

Vineyard: located just a little lower and to the North of the Van der Kamp vineyard, Norm and Carole Silverman's 10-acre vineyard has been producing award-winning Sauvignon blanc and Syrah. In the past, their Pommard and Mariafeld clones of Pinot noir have been the backbone of our Auction Block Pinot, primarily because the four acres of Pinot have yielded so little, always less than $\frac{3}{4}$ ton per acre. In 2004, with a little over four tons represented in this bottling, this is our first offering of Norm and Carole's work as a vineyard designate. We are proud to count them as friends and fellow winegrowers.

Technical Data:

- Harvest: The two clones of Pinot noir were brought in separately, Pommard on September 12th and Wadenswil a week later. Cold soak was conducted for approximately a week with both clones, helping to bring out the softer, gentler side of each clone.
- Fermentation: Both lots were done with wild fermentation, both primary and secondary. The tannins were fairly rough and required a gentle open-topped punch down. Pressing was conducted using a JLB basket press about two Brix before dryness, with primary fermentation finishing in May of the following year. All wines went to barrel without racking or clarification of any kind.
- Barrel aging: All French oak was employed, 25% new barrels, primarily from Cadus and Billon coopers using wood from the Troncais forest. Total time in barrel on the fine lees was 14 months.
- Bottling: **199 cases** were bottled in January 2006.
 - pH: 3.57
 - TA: 5.81g/L
 - 14.6% alcohol
 - Residual sugar: 0.195% (dry)
 - Appellation: Sonoma Mountain
 - Calif Retail Price: \$54