



## 2004 *Auction Block* Pinot noir

Auction Block Pinot noir is dedicated to the many charities Tandem has supported since we began selling wine in late 2002. Comprised of the best barrels of our best vineyards, this wine is always meant to show how enduring and generous Pinot noir can be. This wine is built for the long haul. It will last the test of time as it is “auctioned off” to charitable collectors, yielding long-term results for both wine enthusiast and the organizations that help to fight diseases, support children and promote the arts and sciences of our world.

**Tasting notes:** The color is dark, almost brooding for a Pinot noir. Aromas are of dark fruits with black cherry, blackberry, and hints of summer road tar and wild, feral, almost visceral notes. The dark, brooding theme continues on the palate with big, forward but well-behaved tannins followed by smoked bacon and meaty richness. Late palate tends toward licorice and Italian-roasted coffee notes with a long, long finish.

### **Technical Data:**

- Vineyards: The Silver Pines Vineyard’s Mariafeld clone and Van der Kamp Vineyard’s “Old Vine” selection from Sonoma Mountain provide backbone and a smoky quality. Hellenthal Vineyard from the Fort Ross region gives a little lightness and zip to the sure feet of this wine, while Keefer Ranch in the Green Valley provides much of the dark fruit richness. The feral qualities so present in the Sangiacomo Roberts Road Vineyard in the Petaluma Gap help to frame the edges of the wine.
- Harvest: 2004 was a warm year with early ripening across the North Coast of California. The grapes were picked in the last two weeks of September, with enough ripeness to tame the tannins from these mountains and coastal sites yet with the acidity that is required for long-term aging.
- Fermentation: Extended cold-soak before fermentation helped to encourage the cool-climate yeast living in these vineyards and in our winery. Primary and malolactic fermentation took place without inoculation. Most of the wine was pressed before dryness which allowed for the primary fermentation to finish in barrel, giving greater complexity, subtlety and integration to the oak aromas and flavors in the wine.
- Barrel aging: After pressing, most of the wines went directly to barrel without settling or racking. Barrels from the Remond, François Freres and Seguin-Moreau coopers of Burgundy were used. 20% were new, 60% were one year old and 20% were two. Total time in barrel, without racking except for bottling, was 15 months.
- Bottling: **141 cases** of this intense, age-worthy wine were bottled.
  - pH: 3.50
  - TA: 6.4 g/L
  - 14.4% alcohol
  - Residual sugar: 0.06%
  - Appellation: Sonoma Coast
  - Suggested CA Retail Price: \$54 / btl