



2005 *Silver Pines Vineyards* Pinot noir

Delicacy and nuance marks the wine from this cool year. The cold air flowing from the Petaluma Gap and wrapping around Crane Canyon gave the 2005 a great presence of both the true *terroir* and vintage, yielding pretty red fruits and a floral undertone. Vintage matters in this site, with this expression creating a wine so different from 2004, yet so rich and supple as was true of the previous year. This is one of the great joys of winegrowing in such a site – finding the thread of similarity and celebrating the differences that each year can create. Thank you for exploring this vineyard with us!

Vineyard: located just a little lower and to the North of the Van der Kamp vineyard, Norm and Carol 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 concentrated Pinot have yielded so little, always less than $\frac{3}{4}$ ton per acre. 2005 was no exception, with the Mariafeld showing particularly loose, open and shy-bearing cluster architecture. Slight heat stress during late summer tended to increase a confectionary flavor to the berries as one tasted in the vineyard, a quality which happily was captured in the bottle.

Technical Data:

- Harvest: As with the previous year, the two clones were brought in separately, about 3 weeks apart with Pommard brought in at the end of September. The Swiss UCD-23 (Mariafeld) hung until the berries had just a touch of dessication, at optimum maturity for this clone. Cold soak was conducted for approximately 4 days before a quick, warm, primary fermentation commenced.
- Fermentation: Both lots were done with wild fermentation, both primary and secondary. Pressing was conducted using a JLB basket press about 2 Brix before dryness, with both ferments finishing within 6 weeks of pressing off. All wines went to barrel without racking or clarification of any kind.
- Barrel aging: As with the previous year, we went light on the oak, with about $\frac{1}{4}$ new French. Total time in barrel was 10 month in mostly twice- and thrice-used Seguin-Moreau and Latour barriques.
- Final bottling technical information of 227 cases of this second bottling of Silver Pines Pinot noir:
 - pH: 3.52
 - TA: 6.4g/L
 - 14.2% alcohol
 - Residual sugar: 0.11% (very, very dry)
 - Appellation: Sonoma Mountain
 - Suggested CA Retail Price: \$54 / btl