

2005 DZ PINOT NOIR

TASTING NOTES:

Bright, cherry aromas, perfume and red currant are at the core of this wine. The southeast facing vines produce pure, pinot aromas with complex mineral, earth and sage notes. Flavors are of plum and spice with soft tannins and crisp acidity. The finish is austere and complex. This wine will cellar nicely for 2-5 years.

WINE FACTS:

Vineyards: This is our first release from the now 7 year old vines at the DZ Vineyard, west of Sebastopol on the Sonoma Coast. The vines have wood selections from the 777, 667, 115 and Pommard. Flowers farms this unique Pinot Noir site with Dan and Linda. Our partnership between Pinot Noir and Flowers' farming philosophy has an extended family.

- **Harvest:** September 22, 2005
- **Winemaking:** Fruit was rigorously hand sorted and fully destemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (85-90° F), and minimal punch downs (twice a day or less) were done this year in order to adapt to what nature gave us. Total skin contact ranged from 16-20 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was minimal with only one *assemblage* being done in the spring to allow the blend to “marry” in barrel. Mostly native yeast and ML with only small lots conducted using cultured burgundy isolates.
- **Cooperage and Aging:** 40% new barrels; 100% French Oak
Total time in barrel: 16 months
- **Bottling:** January 2007
- **Final bottling technical information:**
 - pH: 3.51
 - TA: 0.60 g/100mL
 - 14.1% alcohol
- **Release date:** Spring 2007