



HALLECK VINEYARD

## Pinot Noir

2004 Estate Grown

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Varietal	100% Pinot Noir
Appellation	Sonoma Coast
Vineyard	Halleck Vineyard
Clones	115, 667, 777
Harvest	12-Sep-04
Brix	25.3
TA	6.7
pH	3.58
Residual sugar	.57 g/L
Alcohol	13.40%
Fermentation Time	9 days (en cuvaision)
Method	cold soak 4 days, punch down 2-3 times per day, anerobic during cold soak and at cooldown
Barrel Aging	9 months
Barrels	100% French oak, Primarily Remond, 50% new
Filtration	none
Cases produced	49
Release Date	June 1, 2006

It has complexity, tannin, acidity, and deep fruit, but it is not "fruit forward" or a "fruit bomb". It is a tremendous expression of a cool-climate wine, exhibiting tension and balance between all of its elements. It is loaded with nuance and metaphor. It continues to reveal itself, hours and days after being opened.

Halleck Vineyard Sebastopol, CA (707) 738-8383 [www.halleckvineyard.com](http://www.halleckvineyard.com)