



## Awards & Reviews

**2003**

**92 points**

The 2003 Pinot Noirs of this accomplished winery share a terrific sense of concentrated fruit and the subtle specifics that district can bring regardless of provenance, and, even when fairly ripe as this bottling is, that fruit is unstinting and a careful winemaking hand shows in terms of structure and balance. Smelling strongly of violets, ripe cherries and wisps of sweet cedar, this one is kept surprisingly bright by a fine spine of acidity, and its riper aspects are not allowed to run wild. As with most of siblings, it is both immediately inviting and capable of a few years of improvement.

**Connoisseurs' Guide to California Wine, February 2006**

**2003**

**92(+?) points**

Deep, bright ruby. Sappy aromas of crushed berries, kirsch and licorice. Sweet, dense and rather muscular, with wild flavors of blackberry and blueberry. A concentrated, distinctly masculine wine with terrific inner-palate energy. Finishes long and youthfully aggressive. This make the Weir Vineyard wine seem open-knit by comparison. Id give this a good five or six years in the cellar.

**Stephen Tanzer's International Wine Cellar  
May/June 2005**

## 2004 Ferrington Vineyard Pinot Noir

### *Winemaker Comments*

Very ripe Maraschino cherries, wild rasp-berries, chocolate and spice best describe the aromas of this vintage. A very fruit driven wine that exhibits great weight in the mouth, it finishes long and rich. A fresh-baked cherry pie aftertaste is accentuated by the balanced acids in this wine. The extracted tannin will soften with several years of patient cellaring.

*Bob Cabral, Winemaker*

### *The Vineyards*

100% Ferrington Vineyard

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Five clones including Pommard (UCD4), 115, 777, and 667 of Pinot Noir comprise about 27 acres of this vineyard.

### *Harvest*

A hot spell in March, followed by a warm spring, influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest in 2004. Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. The Pinot noir harvest season was characterized by warm days coupled with low relative humidity, which helped to concentrate the flavors and aromatics.

### *Technical Notes*

Varietal: 100% Pinot Noir

Barrel Cooper: Francois Freres

Barrel Description: Medium plus toast French Oak  
59% new, 35% 1 year old, 6% 2 year old

Barrel Aged: 17 months

pH: 3.5

TA: 0.58g/100ml

Alc: 13.9

Released Fall 2006

