



## 2001 Logan Pinot Noir

Introduced in 1997, the first release of Logan Pinot Noir was the 1994 vintage. Logan wines are named for Robb and Cynthia Talbott's son, Robert Logan Talbott. Produced from Talbott's Sleepy Hollow Estate Vineyard, this wine exhibits nuanced flavor, finesse, distinctive terroir, and wonderful balance - hallmarks of Pinot Noir from Sleepy Hollow.

### Vineyards

Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. This steep, hilly vineyard is split into two parcels, called Ranch A and Ranch B. Fruit for Logan Pinot Noir comes predominately from the southern parcel of Ranch B, situated in the middle of the hill, where yields are kept low by naturally lean soils and by pruning. With an average yield of three and-a-half tons an acre, this parcel's 33-year-old Martini clone vines produce fruit of outstanding quality, which is field-sorted, handpicked and then hand-sorted at the crush pad. Improvements in the vineyard due to nine years of sustainable farming practices and aggressive yield-management result in better fruit quality year after year.

### Winemaking

- Destemmed and lightly crushed
- Cool-fermented in small open-top fermenters for 22 days
- Punched down by hand during fermentation
- Pressed off to neutral French oak
- Barrel-aged for 14 months
- Bottle-aged for 18 months prior to release

### Tasting Notes

This Pinot Noir shows deep garnet color with great brilliance. On the nose, this wine presents inviting aromas of ripe cherry, strawberry, cola, vanilla and a hint of earth. The palate reveals deep, rich flavors of blueberry pie, raspberry, cherry, and cola nut, framed by cedar notes with great concentration throughout. The finish displays blackberry and cola notes with vibrant acidity and a hint of spice. This Logan Pinot Noir, like the 1999 and 2002 releases, is more fruit-driven than previous releases. The wine still shows balance and integration that is a signature of all Talbott wines.

**Composition**                      **100% Pinot Noir**

<b>Technical Notes</b>	<b>Alcohol</b>	<b>14.4%</b>
	<b>pH</b>	<b>3.9</b>
	<b>Total Acidity</b>	<b>.62</b>
	<b>Brix</b>	<b>-1.6</b>

**Bottling Date**                      **March 2003**

**Release Date**                      **December 2004**

**Suggested Retail**                **\$18.00 (national)**