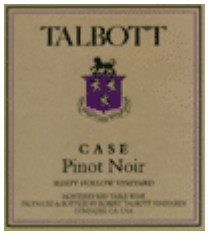

2000 Case Pinot Noir, Sleepy Hollow Vineyard

Now in its seventh release, Case Pinot Noir is named after Sarah Case Talbott, the eldest child of Robb and Cynthia Talbott. This wine is intended to honor Sarah Case Talbott and to be enjoyed by enthusiasts of Burgundy-style Pinot Noir. Since its first release, Case has been at the top of the Talbott Pinot Noir range.

Vineyards
Sleepy Hollow Vineyard is located in the northern part of the Santa Lucia Highlands AVA. This steep, hilly vineyard is actually split into two parcels, Ranch A and Ranch B. Fruit for Case Pinot Noir comes predominately from the eastern block of Ranch A, which sits at the top of the bench. The average yield for this block, kept low by naturally lean soils, pruning, and thinning, was under two tons an acre in this vintage. The 30-year-old Martini clone vines in this parcel produce fruit of outstanding quality, which is field-sorted, handpicked, and then handsorted at winery.

Winemaking:

- Destemmed
- Cold soaked
- Cool fermented in small open-top fermenters for 21 days
- Punched down by hand during fermentation
- Pressed off to neutral French oak
- Barrel aged for 18 months
- Bottle aged for 24 months prior to release

Tasting Notes:
The 2000 Case Pinot Noir shows dark ruby color with a brillinace. Despite the extended cork age of this wine, it does not yet revealing age in its appearance. The nose presents ripe Bing cherry, strawberry, and blueberry notes rose petal and lavender elements against a backdrop of earth character. On the palate, this wine is weighty and concentrated, yet balanced with flavors of cherry, dried cranberry, ripe blueberry, and a hint of cinnamon spice. This wine displays a medium-heavy mouth feel with a balanced fine grain tannic structure and concentrated fruit. The finish is long and lingering with terroir and ripe berry fruit notes.

Composition	**100% Pinot Noir**
Technical Notes	**pH** **Total acidity** **Alcohol**
Release Date	**August 2004**