



## **2002 Case Pinot Noir, Sleepy Hollow Vineyard**

Case Pinot Noir is named after Sarah Case Talbott, the eldest child of the Talbott family. This wine is intended to honor Sarah Case Talbott and to be enjoyed by enthusiasts of Burgundy-style Pinot Noir. Since its first release, the 1994 vintage, 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. Fruit for Case Pinot Noir comes predominately from the highest block the north parcel which sits at the top of the bench, and from a new-clone block just below the top of the bench. Yield for these blocks, kept low by naturally lean soils, pruning, and thinning, was well under two tons an acre in this vintage. The 33-year-old Martini clone vines and 7-year-old Pommard and Dijon clone vines in these parcels produce fruit of outstanding quality, which is field-sorted, handpicked, and then handsorted at winery.

### **Winemaking:**

- Destemmed
- Cool fermented in small open-top fermenters for 22 days
- Single-block fermented and ageing
- Punched down by hand during fermentation
- Pressed off to neutral French oak
- Blended from individual lots after racking
- Barrel aged for 12 months
- Bottle aged for 18 months prior to release

### **Tasting Notes:**

Case Pinot Noir 2002 displays a deep ruby color with an intense, youthful hue. This vintage is the first Case Pinot Noir to incorporate a component of elite-clone Pommard and Dijon material. These are newer (7<sup>th</sup> leaf as of the 2002 vintage) plantings in Sleepy Hollow Vineyard blended with old-vine Martini clone plantings that are the base of this wine. As such, the nose presents more layered fruit with nuanced concentration and ripeness than previous vintages. Classic Martini clone lavender and rose petal aromatic notes are present as well. On the palate, this wine is weighty and concentrated, with rich ripe cherry notes overlaid with spice and blueberry, framed by the balanced tannic structure and body that the Martini clone provides. This wine has medium-to-heavy mouth feel and a long lingering finish with loganberry and spice notes.

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

<b>Technical Notes</b>	<b>pH 3.87</b> <b>Total acidity .6</b> <b>Alcohol 14.5%</b>
<b>Release Date</b>	<b>April 2006</b>
<b>Suggested Retail</b>	<b>\$42.00 (national)</b>