



2002 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 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. In the 2002 release, a significant amount of new-clone material from the northern side of Ranch B was included in the assemblage. With an average yield of two and-a-half tons an acre, the combination of 33-year-old Martini clone vines and younger new clone selections make a wine of intense complexity, concentration, and nuance.

Winemaking

- Destemmed and placed in small open-top fermenters
- Cool-fermented in for 22 days
- Punched down by hand during fermentation
- Pressed off to neutral French oak
- Barrel-aged for 12 months
- Bottle-aged for 12 months prior to release

Tasting Notes

The 2002 vintage of Logan Pinot Noir incorporates more new-clone character from plantings in Sleepy Hollow Vineyard. This is evident from the appearance to the nose to the color. The appearance is deep ruby in color and nearly opaque. On the nose, this release shows sweet cherry, smoke, blueberry, and a distinctive terroir note. On the palate this Pinot Noir demonstrates concentrated character of blueberry, tart cherry, and cola, with good grip and a balanced mouth feel. The wine, while well-balanced now, is quite complex and will benefit from an additional two years in the cellar.

Composition	100% Pinot Noir	
Technical Notes	Alcohol	14.5%
	pH	3.83
	Total Acidity	.495
	Brix	-2

Release Date	April 2004
Suggested Retail	\$18.00 (national)