



2003 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 34-year-old Martini clone vines and 8-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 21 days
- Single-block fermented and aged
- Punched down by hand during fermentation
- Pressed off to a combination of neutral and new French oak
- Blended from individual lots after racking
- Barrel aged for 12 months
- Bottle aged for 18 months prior to release

Tasting Notes:

In appearance, Case Pinot Noir 2003 exhibits a dark garnet and cloudy ruby colors with a deep purple hue. This vintage is the second Case Pinot Noir to incorporate a component of elite-clone Pommard and Dijon material. These are newer (8th leaf as of the 2003 vintage) plantings in Sleepy Hollow Vineyard blended with old-vine Martini clone plantings that are the base of this wine. In this interpretation, the nose presents layered fruit and intensity with hints of spice and inviting ripeness. Classic Martini clone characteristics of lavender and rose petal are present in the background. On the palate this Pinot Noir displays ripe concentration with nuance of ripe stone fruit, rich ripe cherry notes and a background of spice, blueberry, and strawberry. The balanced tannic structure and body that the Martini clone provides to this Pinot adds a mouthwatering finish and has enough acid to cellar this wine from five to seven years.

Composition	100% Pinot Noir
Alcohol	14.4%
Release Date	September 15, 2006
Suggested Retail	\$42.00 (national)