2004 Case Pinot Noir, Sleepy Hollow Vineyard

Case Pinot Noir is named after Sarah Case Talbott, the eldest child of the Talbott family, and is crafted to be enjoyed by enthusiasts of Burgundian-style Pinot Noir. Since its first release, the 1994 vintage, Case has been the classic Talbott Estate Pinot Noir.

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 of the vineyard's north parcel, which sits at the top of the bench, and from a new-clone block just below the top of the bench. Yields for these blocks are kept low by naturally lean soils, pruning, and thinning, and came in well below two tons per acre in 2004. The 34-year-old Martini clone vines and 9-year-old Pommard and Dijon clone vines in these parcels produce fruit of outstanding quality, which is field sorted, handpicked, and then resorted at winery.

Winemaking:

- Destemmed
- Cool fermented in small open-top fermenters for 17 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 14 months
- Bottle aged for 10-12 months prior to release

Tasting Notes:

The 2004 Case Pinot Noir exhibits a youthful medium-garnet color. This vintage is the third to incorporate a component of elite-clone Pommard and Dijon material. These newer (9th leaf as of the 2004 vintage) plantings of Pinot Noir are blended with the old-vine Martini clone plantings that make up the base of this wine. As a result, this wine offers beautiful layered aromatics of intense fruit, inviting ripeness and hints of spice, accompanied by classic Martini clone characteristics of lavender and rose petal. On the palate Case displays lush concentration with nuances of ripe stone fruit, sweet plum and cherry-cola notes, with a background of subtle blueberry, strawberry and cinnamon and clove spices. The well-balanced tannic structure and body provided by the Martini clone adds a mouthwatering finish with enough acid to allow cellaring from five to seven years.

Composition	**100% Pinot Noir**
Alcohol	**14.5%**
Release Date	**March 1, 2007**
Suggested Retail	**$42.00 (national)**