



2004 Kali Hart Pinot Noir, Monterey

Kali Hart is a stand alone “winery within a winery” named after Robert S. and Cynthia Talbott’s youngest daughter Kalin Hart Talbott. The wine portrays the youthful, vibrant, and casual characteristics of its namesake. Kali Hart Pinot Noir 2000, the inaugural vintage, and 2001 release were both sold out within in six months of release.

Vineyards

The fruit is sourced from distinct, young new clone plantings in the River Road and Sleepy Hollow Vineyards, located in the Santa Lucia Highlands AVA. The vines in all of these blocks, now in their seventh leaf, are the youngest on the estate. The clones planted in these blocks are Pommard and Dijon plantings on various strains of disease and pest-resistant, shy-bearing rootstock. Vinification for Kali Hart is kept completely separate from Logan and Case Pinot Noirs.

Winemaking

- Hand-sorted estate fruit is destemmed and lightly crushed
- Cool fermented in small, open-top fermenters for 22 days
- Punched down by hand during fermentation
- Pressed off to French oak for six months – some new oak of medium toast
- Bottle aged for six months prior to release

Tasting Notes

The 2004 Kali Hart Pinot Noir is an inky-deep ruby in color with great clarity. The nose shows tart cherry, ripe plum, fresh strawberry, and floral notes framed by nuances of oak and cedar. This wine, true to its previous vintages, is fruit-driven. Very fruit-forward in style and concentrated on the mid-palate, the wine displays blackberry, loganberry, and dried cherry flavors on the palate, accented by coffee and smoke notes. In the finish, strawberry and framboise character linger, along with a balanced presence of tannin and acid with a touch of sweet French oak.

Composition **100% Pinot Noir**

Release Date **March 2006**

Alcohol **14.5%**

PH **3.93**

TA **.675**

Suggested Retail **\$18.00**