



2005 Kali Hart Pinot Noir, Monterey

Kali Hart is a stand alone “winery within a winery” named after the Talbott’s youngest daughter Kalin “Kali” 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. More recently, this wine is available for an even more brief duration after each 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 eight 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 21 days
- Punched down by hand during fermentation
- Pressed off to French oak for five months- 20% new oak, balance neutral
- Bottle aged for six months prior to release

Tasting Notes

The 2005 Kali Hart Pinot Noir is a deep, intense garnet color with great clarity. The nose shows blueberry pie, spice, and sun ripened plum notes framed with strawberry and floral aromas with a touch of French oak and spice. This wine, true to previous vintages, is fruit-driven. On the palate, the Kali Hart 2005 shows lush flavors of cherry, blueberry, and cola with a hint of leather and spice. The finish is a concentrated but balanced combination of strawberry jam and framboise and grip that wells up on the palate and finishes dry with a touch of sweet French oak.

Suggested Retail \$20.00

Alcohol 14.5%

PH 3.79

TA .64

Release Date November 2006