



2005 Logan Pinot Noir

Introduced in 1997, the first release of Logan Pinot Noir was the 1994 vintage. Logan wines are named for Robb 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

Our 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. With an average yield of 2.5 tons per acre, the combination of mature vines and younger new clonal selections make a wine of intense complexity, concentration, and nuance.

Winemaking

- Destemmed and placed in small open-top fermenters
- Cool-fermented for an average of 20 days
- Punched down by hand during fermentation
- Pressed off to neutral French oak
- Barrel-aged for one year
- Bottle-aged for six months prior to release

Tasting Notes

Due to the incorporation of new-clone fruit, both the color and aromatics of this wine are more deep and extracted than in past vintages. On the nose, this wine shows inviting blueberry, ripe cherry and smoke notes with a touch of minerality, segueing to flavors of blueberry, cherry and cola on the palate. With an intense mid-palate core of fruit and a balanced mouth feel, this wine is drinking well now, but will continue to benefit from additional aging.

“The 2005 Logan Pinot Noir is a blend of 32-year-old Martini clone fruit, as well as selected Dijon clone grapes that were harvested between September 28th and October 3rd. To craft Logan Pinot Noir small lots of each clone are fermented separately and punched down by hand to enhance aroma, color, and flavor. During three weeks of fermentation, this young wine also develops a smoother texture. The distinct lots are combined into a master blend after spending at least one year aging in two- to four-year-old French oak barrels. Finally, the wine is allowed to settle and mature in the bottle for an additional four to six months.”

– Sam Balderas, Winemaker

Composition	100% Pinot Noir	
Technical Notes	Alcohol	14.5%
	pH	3.67
	Total Acidity	.65
Cases Produced	3,560 cases	

Release Date

July 1, 2007