



1999 Case Pinot Noir, Sleepy Hollow Vineyard

Now in its sixth release, Case Pinot Noir is named after Sarah Case Talbott, the eldest child of Robb and Cynthia Talbott. This wine is intended to pay tribute to both Sarah Case Talbott and enthusiasts of Burgundy-style Pinot Noir. Since its first release, 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, Ranch A and Ranch B. Fruit for Case Pinot Noir comes predominately from the eastern block of Ranch A, which sits at the top of the bench. The average yield for this block, kept low by naturally lean soils and by thinning, was three and one-half tons an acre at crush. The 30-year-old Martini clone vines in this parcel produce fruit of outstanding quality, which is handpicked and then handsorted twice.

Winemaking:

- Destemmed and lightly crushed
- Cool fermented in small open-top fermenters for 22 days
- Punched down by hand during fermentation
- Pressed off to neutral French oak
- Barrel aged for 24 months
- Bottle aged for 18 months prior to release

Tasting Notes:

The 1999 Case Pinot Noir shows excellent deep garnet color with a touch of inkiness. The nose presents Bing cherry, strawberry, and raspberry with soft violet and lavender elements, against a backdrop of terroir and earth notes. On the palate, this wine is weighty and balanced with flavors of plum, cherry, and allspice. This wine shows a great, fine grain tannic structure with balanced, concentrated fruit. The finish is long and lingering with terroir and concentrated stone fruit notes.

Composition **100% Pinot Noir**

Technical Notes **pH 3.80**
 Total acidity .64
 Alcohol 14.5%

Release Date **July 2003**