

1999 Logan Pinot Noir

Introduced in 1997, the first release of Logan Pinot Noir was the 1994 vintage. Logan wines are named for Robb and Cynthia Talbott's son, Robert Logan Talbott. Produced from Talbott's Sleepy Hollow Estate Vineyard, this wine exhibits nuanced flavor, excellent concentration, and wonderful balance - hallmarks of pinot noir from Sleepy Hollow.

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, called Ranch A and Ranch B. Fruit for Logan Pinot Noir comes predominately 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 thinning. With an average yield of four-and-a-half tons an acre at crush, this parcel's 30-year-old Martini clone vines produce fruit of outstanding quality, which is handpicked and then hand sorted twice.

Winemaking

- Destemmed and lightly crushed
- Cool-fermented in small open-top fermenters for 21 days
- Punched down by hand during fermentation
- Pressed off to neutral French oak
- Barrel-aged for 18 months
- Bottle-aged for 24 months prior to release

Tasting Notes

This pinot noir is our finest yet from the Logan program. Its deep ruby red color alludes to the fruit found on the palate. On the nose, this wine presents aromas of Bing cherry, strawberry, and cola notes with a touch of terroir. On the palate, this wine shows stunningly concentrated flavors of plum, ripe strawberry, cherry cola, and spice. The finish reveals plum, cherry and a hint of white pepper. While this Logan Pinot Noir is markedly more fruit-driven than previous releases, it still shows the trademark balance that is a signature of all Talbott wines.

Composition	100% Pinot Noir
Technical Notes	pH 3.6 Total acidity .63 Alcohol 14.1%
Bottling Date	July 2001
Release Date	April 2003
Suggested Retail	\$18.00 (national)