

2000 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 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. Improvements in the vineyard due to nine years of sustainable farming practices and aggressive yield-management result in increasingly better quality fruit year after year.

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 an improvement over the 1999 vintage, which at the time was our best Logan yet. The wine is deep ruby red color with great brilliance. On the nose, this wine presents inviting aromas of tart cherry, cola, vanilla and hint of terroir. The palate shows ripe strawberry, raspberry, plum, cola nut, and cedar with a strong thread of acid throughout. The finish reveals plum, cherry and a hint of spice. This Logan Pinot Noir, like the 1999 release, is more fruit-driven than previous releases. The wine still shows balance and integration that is a signature of all Talbott wines.

Composition **100% Pinot Noir**

Technical Notes	alcohol	14.3%
	ph	3.46
	ta	.67
	brix	-1.4

Bottling Date **July 2001**

Release Date **April 2003**

Suggested Retail **\$18.00 (national)**