

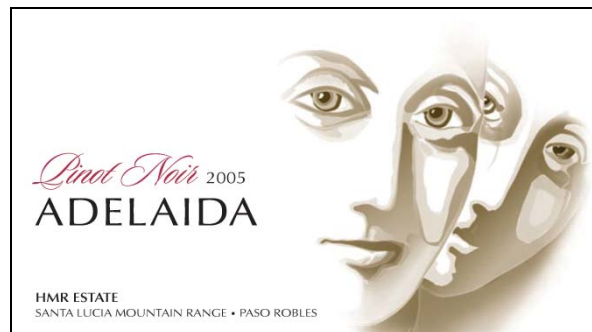
PINOT NOIR HMR ESTATE 2005

Clone: HMR Selection, Rootstock: Own-Rooted

The historic HMR Vineyard is located in the hills west of Paso Robles at an elevation of 1,600 – 1,900 feet. Planted in 1964, it is the oldest pinot noir vineyard throughout the entire South Central Coast of California, encompassing San Luis Obispo and Santa Barbara Counties. Just 14 miles from the Pacific Ocean, its unique microclimate is the recipient of cooling marine breezes. The Burgundian-like, fractured calcareous soils contribute a complex element of terroir-focused flavors.

Winter rains, late fruit set, and a cool (by Paso Robles standards) summer led to a premature early harvest. By all calculations, for Pinot Noir, this was a year resembling Oregon. Just barely ripe, at 23.5 Brix, the challenge of revealing the vineyard signature called for focused attention. Destemmed berries and some 40% whole cluster fruit went through fermentation with native yeast. Twice a day hand punch downs of the cap (skins and solids) promoted extraction of tannins, skin pigments and flavor compounds. Following an oak ageing regime of 18 months in French coopered barrels (30% new, medium and light toast), a draconian selection process separated the best barrels for the primary label. The good news, an HMR Estate label went on 530 cases. The bad news, only 530 cases produced.

Still youthful, the wine shows the characteristic tart cherry and heart of the rose perfume, with an inner mouth of sappy red fruits. Notes of rhubarb and dark chocolate mingle with fine tannins, and aromatics of first flush Darjeeling tea. Cellaring for an extra year or two will pay dividends.



VINEYARD DETAILS:

Vineyard: HMR Estate
 AVA: Paso Robles
 Elevation: 1,600 – 1,900 feet
 Grade: 15% - 30%
 Soil: Calcareous Limestone
 Clone: HMR Selection
 Rootstock: Own-Rooted
 Acres: 14

VINTAGE DETAILS:

Varietal: 100% Pinot Noir
 Cases: 530 cases produced
 Release Date: November 1st, 2007
 CA Suggested Retail: \$30

HARVEST DATES:

September 16 – October 10, 2005

TECHNICAL DATA:

Alcohol: 13.6%
 pH: 3.5
 TA: 6.5 g/L
 Brix: 23.5°
 Fermentation: 14 – 16 days in open top fermenters; punched down by hand twice daily.

COOPERAGE:

Barrel aged 18 months 100% French oak (about 30% new).
 Bottled: March 28, 2007, unfined.