



2004 | PINOT NOIR | CARNEROS

THE VINTAGE & VINEYARD

Vintage 2004 was a superb year for the temperamental Pinot Noir. Warm sunny days and cool nights nurtured the Pinot Noir resulting in a harvest that is harmonious and polished with an intense fruity bouquet with optimal acidity.

Diamond Oaks proprietary 330-acre Hira Ranch vineyard estate lays in the undulating cool foggy hills of the Carneros appellation. Pinot Noir's delicate flavor demands a certain haunting taste of the terrior – the French call it “gout de terrior.”

Here the sensual, yet demanding, Pinot Noir grape finds optimal growing conditions in the lean alluvial soil. The windswept terrain provides unique micro climates that are perfectly suited for the cultivation of a variety of succulent Pinot Noir clones.

WINEMAKING

Select grape clusters were cold soaked for 4 days in stainless steel tanks where the carefully controlled temperatures led to optimum fermentation thus allowing the harmonious character of the Pinot Noir to develop. Periodic cap submersion or “remontage” renders an extraction of color, complexity and fruit. Malolactic fermentation in French oak barrels and was complete in 11 months.

WINE NOTES

Skillfully vinified, Diamond Oaks Pinot Noir 2004 is ethereal, elegant and subtle yet voluptuous with intense fruit and silky flavors of ripe strawberries and rhubarb with a dash of cigar box. Delicate yet with a richness of character Diamond Oaks

Pinot Noir is dry and well-balanced with flavors of chocolate, vanilla and tobacco.



FRUIT SOURCE

Diamond Oaks Hira Ranch Vineyard

CLONAL SELECTION

Pommard Clone 4
Martini Clone 13

AGING

Eleven months in French oak barrels

PH LEVEL

3.64

APPELLATION

Carneros

VINIFICATION

4 days cold soak
100% malolactic fermentation

ALCOHOL PERCENTAGE

14.5%

PRODUCTION

2,300 cases

HARVEST

Hand harvested

TOTAL ACID

0.57 g/100 ml

WINEMAKER

Ron Brown

DIAMOND OAKS