



# SAINT GREGORY



## 2002 PINOT NOIR RESERVE

MENDOCINO

**Background:** This is the 12th release of our Mendocino Pinot Noir and we feel it is one of the best we have produced to date. Mendocino County's cool climate produces a very elegant and rich style of Pinot Noir with balanced acidity, dark color, full tannins and very fruity flavors.

**Vineyards:** The grapes for this wine come from 4 truly unique vineyards located within three distinct appellations within Mendocino County. Seventy-two percent of the blend is Dijon clone 115 from H & W Vineyards located in the Potter Valley at an elevation of 1,200 feet. Twenty-two percent is from the Vidmar Vineyard located in the beautiful Yorkville Highlands southeast of the Anderson Valley. Finishing up the blend is four percent from the Jim Scott's Naughty Boy Vineyard located in Potter Valley and two percent from the Romani Vineyard in Anderson Valley.

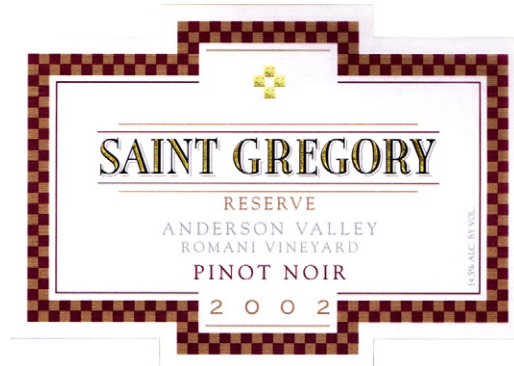
**Winemaking:** All of the fruit was hand-harvested at an average of 24.2 degrees brix. After crushing, approximately 20 percent of the grapes were added whole-cluster to cold soak for four days before fermentation. Some of the lots were allowed to ferment with their indigenous yeast. The must was punched down twice daily for an average of two weeks to gently extract color, flavor and tannins. After a gentle pressing, the wines were racked into small 35% new French oak barrels where they finished malolactic fermentation with their indigenous malolactic bacteria. The wines were aged on their secondary lees for twenty-four months then egg white fined and bottled on November 19, 2004.

**Winemaker Comments:** This wine is dark purple garnet in color. Burgundian in style; with rich, full and attractive aromas/flavors of ripe black cherries, toasty oak and hints of earth. Ripe tannins, soft acidity and a velvety mouth-feel produce a luscious wine.

**Food Pairing:** *Delicious companions with this wine are duck with dried cherries, sage-roasted double pork chops with stuffing, and roasted lamb with Mediterranean vegetables.*

### Specifications:

<b>Blend:</b>	<b>100% Pinot Noir</b>
<b>Cases Produced:</b>	1,525
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	.74
<b>pH:</b>	3.58
<b>Residual Sugar:</b>	0.2%



GRAZIANO FAMILY OF WINES

1170 Bel Arbres Road, Redwood Valley, CA 95470 • Tel: (707) 485-9463 Fax: (707) 485-9742  
Sales Representative - Mark Adams • mark@pacific.net • www.grazianofamilyofwines.com