



1997 PINOT NOIR-CARNEROS-  
LAS AMIGAS VINEYARD

100% Las Amigas "Carneros,"  
Pinot Noir

Harvested at 23.5 Brix, on  
September 9th

13.9% Alcohol

0.54 TA/ 3.48 pH

591 Cases Produced

Release Date: September 1, 1999

**HARVEST NOTES:** 1997 Napa Valley growing season ended in an early and plentiful harvest. The season started when the warmth of the early spring triggered bud break almost one month early at the end of February. It was apparent from the beginning of the growing season that the 1997 vintage would be an exceptional one. A temperate summer with moderate, steady temperatures allowed the fruit to reach optimal maturity with the full development of the varietal character. The grapes were harvested September 9th.

**WINEMAKING NOTES:** Destemmed grapes with 30% whole clusters were cold macerated for 96 hours before fermentation in open-top fermentors, using native yeasts. The must was punched down three times daily during 22 days of maceration. The wine was then pressed and racked directly to barrels and inoculated for malolactic fermentation (MLF). It completed MLF and was aged for 17 months in 60% new Burgundy barrels (65% François Freres, 15% Siruge, 20% Tonnelleries de Bourgogne). Following traditional Burgundian techniques that advocate minimal handling, the wine was not fined or filtered with only one racking at bottling on March 1999.

**TASTING NOTES:** Black cherry, vanilla and cinnamon on the nose with slight floral / smoky / sandalwood tones. Silky texture, full bodied and creamy on the palate. Intense fruit flavors, especially black cherry and raspberry with cinnamon anise, and vanilla spiciness. Finishes with layers of fruit and spicy / cherry/ toast flavors. Drinkability: Now to 2007

**VINEYARD NOTES:** This vineyard located in the Carneros district of the Napa Valley, formally owned by the Martinis, then sold to Andy Beckstoffer was planted in 1963. Vines are an undetermined field clone. The results are small berries with low yields and high quality.