

2002 PINOT NOIR MENDOCINO COUNTY

VINTAGE 1997

The excellent 2002 vintage was remarkably even and consistent. Flowering occurred normally in mid-May, and cool-to-mild temperatures prevailed throughout the growing season, with just a few brief heat spikes. These conditions allowed our Mendocino Pinot Noir grapes to achieve optimum ripeness and develop full, balanced flavors.

VINEYARDS

Parducci 2002 Mendocino Pinot Noir was produced from grapes grown in several of Mendocino's inland valleys. Blended with small amounts of Charbono and Souzao to enhance color and body, it was aged for one year in a combination of wood uprights and French and American oak barrels.

TASTING NOTES

Our 2002 Mendocino Pinot Noir offers an engaging aroma of smoky black cherry fruit with subtle scents of mint, black tea, and forest-floor spice. On the palate, the wine delivers deep, ripe, black cherry and plum flavors that pick up a savory tea-leaf spiciness in the lingering finish. This richly flavored Pinot Noir is an excellent accompaniment to grilled salmon, baked ham, roast duck and herb-marinated lamb chops, as well as lighter pasta dishes and aromatic cheeses.

VINEYARDS:	100% Mendocino County
VARIETAL:	96% Pinot Noir 2% Charbono 2% Souzao
COOPERAGE:	French and American oak barrels
ALCOHOL:	13.5%
TA:	0.74 g/100ml
pH:	3.81
BOTTLED:	January 2004

WINERY

Parducci Wine Cellars is Mendocino County's oldest winery. Winegrowing in Mendocino dates to the 1860s, when Italian immigrants first planted vineyards on hillsides above the Russian River north of Ukiah. Established in 1932 by Adolph Parducci, an enterprising immigrant from Tuscany, Parducci Wine Cellars has long utilized Mendocino's hillside and benchland vineyards to produce pleasing, fruit-forward wines emphasizing pure varietal character. As wine critic Robert Parker has written, Parducci wines "emphasize wonderfully exuberant, fresh fruit in an easily drinkable, medium-bodied format."



Bob Swain
Winemaker



WORKMANSHIP

