

2003 PARDUCCI PINOT NOIR MENDOCINO COUNTY

VINTAGE 2003

Wild, wet weather marked the 2003 harvest. A late spring delayed early grape development, but hot temperatures, followed by a long, mild summer, lengthened the growing season and allowed the grapes to reach full maturity. Concentration of fruit flavors, especially in red wines, was exceptional.

VINEYARDS

Pinot Noir is a challenging grape variety to grow in the warmer parts of Mendocino County, but with judicious canopy management and the mild temperatures we experienced in 2003, the Pinot Noir ripened fully and evenly. We blended Pinot from the Ukiah Valley (62%) and Redwood Valley (36%) with a touch of Charbono (2%) to make the finished wine. It aged for six months in American and French oak barrels for added complexity.

TASTING NOTES

Our 2003 Pinot Noir has classic varietal aromas of smoky black cherry, earthy tomato, mint and herbal tea. The flavors echo the aromas: black cherry, plum, rich earth with a touch of clove spice. Medium bodied, with soft, balanced tannins, it's a great match with baked ham, lighter pasta dishes or even a margherita pizza.

VINEYARDS:	100% Mendocino County (Redwood Valley, Ukiah Valley)
VARIETAL:	98% Pinot Noir 2% Charbono
COOPERAGE:	62% American oak, 38% French Oak
ALCOHOL:	13.5%
TA:	0.64 g/100ml
pH:	3.78
BOTTLED:	November 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



Thoughtful
WORKMANSHIP

