Hanzell

2002 Hanzell Vineyards
Sonoma Valley

PINOT NOIR

RELEASE DATE	April 1, 2006
HARVEST	August 30 to September 6, at an average of 25.3° Brix.
GRAPE SOURCE	100% estate-grown at 800 foot (244 meters) elevation Average age of vines – 18 years
CASES PRODUCED	421 cases grown, produced, and bottled at the winery
PRIMARY FERMENTATION	75-80°F (24-27°C) for 6 to 13 days 11% whole cluster fermentation
AGING	24 months - 60 gallon (225L) French oak barrels Primary Cooper – Tonnellerie Sirugue, Nuits-St.-George Primary Forest – Alliers, France
TECHNICAL NOTES	Estate Bottled: July 19, 2005 Tons/Acre: 1.95 Hectoliters/Hectare: 22.9 Alcohol: 14.6% pH: 3.66 Total Acid: 5.9 g/L
THE VINTAGE	"After average winter rains tapered off early, spring started cooler than normal before gradually warming. A final spring rain at bloom naturally thinned the crop. A few heat spells broke the rhythm of an otherwise moderate summer. The rather sparse and small berries benefited from extended hang time on the vines, concentrating the fruit flavor."
WINEMAKER'S COMMENTS	"The minerality of crushed rock puts a boundary around the fruit, which is raspberry, black cherry and strawberry-rhubarb compote. It is a darker-toned wine than a typical Hanzell Pinot with exotic spice: black tea and caraway seed, tobacco, chocolate, and a little bit of black pepper. The tannins have good breadth across the palate and indicate the wine will have great longevity." – Michael Terrien