Hanzell

2003 Hanzell Vineyards
Sonoma Valley

PINOT NOIR

RELEASE DATE	September 1, 2006
HARVEST	September 12 to September 15, at an average of 25.9° Brix
GRAPE SOURCE	100% estate-grown at 800 foot (244 meters) elevation Average age of vines – 19 years
CASES PRODUCED	880 cases grown, produced, and bottled at the winery
PRIMARY FERMENTATION	75-80°F (24-27°C) for 11 to 19 days
AGING	16 months - 60 gallon (225L) French oak barrels - 57% new Primary Cooper – Tonnellerie Sirugue, Nuits-St.-George Primary Forest – Alliers, France
TECHNICAL NOTES	Estate Bottled: November 14, 2005 Tons/Acre: 2.1 Hectoliters/Hectare: 24.5 Alcohol: 14.6% pH: 3.66 Total Acid: 6.1 g/L

THE VINTAGE

"The 2003 vintage provided the challenges of a wet spring and a hot harvest. Winter rains persisted into May and flowering was affected by the coolness of the spring and the wetter than usual soils. The grapes were tiny and carried few or no seeds. The inevitable heat wave arrived in the second week of September, by which time most of the estate had been picked."

WINEMAKER'S COMMENTS

"Aromas of mountain strawberries and cherry are present, but this wine is far more complex than primary fruit. Over days, an opened bottle reveals intriguing layers. There is the venerable smell of the interior of an antique armoire, perhaps leather and tobacco too. At a certain point the wine shows an iron and mineral coldness that then passes to saffron and earthy depth. The fruit is persistent, but not dominant, as it changes from fresh ripe red fruits to hibiscus flower and tea flavors. The texture, although more supple than the previous vintage, is full and supports a long presence on the palate. Quite cellar-worthy: 15 years or longer."

– Michael Terrien