



Awards & Reviews

2004

90-92 points

The Syrah-colored 2004 Pinot Noir Flax Vineyard reveals a classic Pinot Noir perfume of black cherries intermixed with dried herbs, damp earth, and minerals. In the mouth, its medium body and lovely sweetness are followed by tart acidity. While impressive, it will need a year or two in the bottle to settle down, after which it should last for a decade.

The Wine Advocate, March 2006

2004

91(+?) points

Bright, saturated ruby-red. Aromas of black raspberry, blackberry, plum and minerals. Dense and concentrated, with excellent inner-mouth spice character and energy. In a distinctly masculine, black-fruit style for a wine from this producer, and not at all overly sweet. In fact, this is classically dry, broad and very young. In the style of the 2003.

Stephen Tanzer's International Wine Cellar

May/June 2006

2003

92 points

This is a big, full-bodied wine, huge in fruit, yet it has the silky elegance that Pinot needs. It's bone dry, with adequate acidity and a young unresolved mouthfeel. There's a tremendous core of baked cherry pie fruit, drizzled with cinnamon and vanilla. Cellar this puppy for a couple years, or decant for up to 24 hours now.

Wine Enthusiast, March 2006

2003

90-92 points

Darker fruits (black raspberries and black currants) are evident in the 2003 Pinot Noir Flax Vineyard. It possesses a spicy nose, a terrific texture, loads of concentration, a beautiful, layered mouth-feel, and a long finish.

The Wine Advocate, March 2005

2004 Flax Vineyard

Pinot Noir

Winemaker Comments

Wild blackberry, boysenberry, plum, sassafras and earthy aromas volatilize from the glass. This wine shows richer and broader tannins than the 2003 version, with better overall concentration and depth of fruit. Spicy flavors and a focus of black fruits develop nicely across your palate.

Bob Cabral, Winemaker

The Vineyards

100% Flax Vineyard

Flax Vineyard is located just south of our winemaking facility, in the Russian River Valley. Three blocks totaling 9 acres make up this unique vineyard. Planted in 1996, the UCD4 (Pommard) clonal selection on 3309P rootstock seems to have found a home in the fractured sandstone soils of this region.

Harvest

A hot spell in March, followed by a warm spring, influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest in 2004. Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. The Pinot noir harvest season was characterized by warm days coupled with low relative humidity, which helped to concentrate the flavors and aromatics.

Technical Notes

Varietal: 100% Pinot Noir

Barrel Cooper: Francois Freres

Barrel Description: Medium plus toast French Oak

65% new, 35% 1 year old

Barrel Aged: 17 months

pH: 3.46

TA: 0.59g/100ml

Alc: 14.4%

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