



2004 Hirsch Vineyard Pinot Noir

Awards & Reviews

2004

91 points

Deep red. Perfumed nose combines minerals, graphite and fresh herbs. Sweet, lush and spicy, but without the grip of the Peay. Offers very good density and concentration, though. Finishes with substantial sweet tannins and a slight youthful aggressiveness.

Stephen Tanzer's International Wine Cellar, May/June 2006

2004

91-93 points

Exhibiting a sweet nose of damp earth, black raspberries, earth, and spice, the dark ruby/purple-colored 2004 Pinot Noir Hirsch Vineyard is medium-bodied, rich, and pure. I suspect it is the finest of these 2004 Pinots.

**The Wine Advocate
January 2006**

2001

90 points

Intense and vibrant, with a vivid display of earthy raspberry, wild berry and blackberry, revealing nuances of anise, fresh earth and mineral, finishing with a remarkably complex and satisfying finish. Best to cellar short-term. Best from 2005 through 2012.

Wine Spectator, April 2004

Winemaker Comments

I am extremely pleased to be working with this fruit again, in our first vintage since 2001. Aromas of wild blackberries, cassis, cola and truffles come bursting out. The concentrated flavors of wild berries, spice, cardamom and coffee expand throughout the palate. Round, brooding tannins are carried through nicely with a bit of acidity in the finish.

Bob Cabral, Winemaker

The Vineyards

100% Hirsch Vineyard

Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. David Hirsch farms 72 acres of his 1,100 acre ridgetop ranch, planted mostly in Pinot noir. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day during the growing season. In close proximity to the San Andreas Fault line, the vineyard consists of a patchwork of blocks with geologically diverse soils and varying exposures and a variety of clones. Hirsch Blocks 4B, 5E and 6F that make up the Williams Selyem Hirsch Pinot Noir are planted in Mt. Eden, Pommarc and Swan clones, respectively.

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
67% new, 33% 1 year old

Barrel Aged: 16 months

pH: 3.49, TA: 0.61g/100ml, Alc: 14.1%

Released Fall 2006

