

## 2004 Arger-Martucci Vineyards Pinot Noir



The 2004 Pinot Noir comes from our traditional source in Carneros. The grapes were harvested on September 26 at 24.6 brix with an excellent acid level. This Pinot has more depth, or what Winemaker Kosta Arger likes to call “backbone,” than our 2003. Once harvested, the grapes were whole-berry, cold macerated for 48 hours then fermented on the skins for 19 days, giving us an intense extract of Pinot Noir. Once fermented, the wine was aged in 100% French Nevers Oak for 16 months. The color is darker than the 2003, but still true to Pinot Noir – crimson, not black. The bouquet is one of bright black cherry with hints of black truffle and nutmeg. The palate is lush and soft, the way Pinot Noir should be. The flavors of black cherry follow through on the palate with a hint of dried plums. We are confident you will enjoy the finesse of this Pinot Noir. 610 cases produced.

