



Longfellow
2002
Pinot Noir
Sonoma Coast



Tasting Notes

"A muscular extraction and deep color give way to classic aromas of ripe cherry fruit, bramble and a hint of vanilla. A burst of bright jammy fruit flavors leads to more subtle notes of licorice, tea and smoke. Silky tannins frame this wine and will allow it to age with grace and beauty."

Winemaking Notes

Griffin's Lair vineyard lies at the southern edge of the Sonoma Coast appellation just west of Sears Point. Although more Carneros like in its climate than the rest of the Sonoma Coast appellation, Griffin's Lair has a distinct marine influence due to its proximity to San Francisco Bay and the Pacific Ocean. Further, a stiff, slightly annoying breeze tempers afternoon heat making it a perfect spot for Pinot Noir.

Growing conditions in 2002 were superb. Fog shrouded mornings followed by long warm afternoons tempered by a stiff breeze off the bay provided ideal growing conditions for this Pinot Noir. We harvested this fruit from different clonal root stocks, Pommard and 667. Both blocks bring distinctly different characteristics to this wine. The Pommard clone provides the elegant structure and strong backbone which is the foundation of our winemaking style, while the 667 clone brings a silky richness that is enigmatic of all great Pinot Noirs.

Our small production allowed our winemaker, Rolando Herrera, to handcraft this wine from harvest to bottle. Extended maceration on the skins provides a powerful extraction and deep color. We used 100% new French oak in aging this wine to enhance its structure and bring forth additional toasty aromas and flavors. The result is a true Burgundian style Pinot Noir with deep color and rich fruit, but one that is unique to the soil and climate of Sonoma Coast.

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| Vineyard: | Griffin's Lair – Sonoma Coast |
| Harvest Date: | September 2002 |
| Winemaking: | <ul style="list-style-type: none">• Extended maceration on the skins for 14 days• Unfined & unfiltered |
| Barrels: | 100% French oak |
| Aging: | 11 months |
| Alcohol: | 14.4% |
| Bottling Date: | August 16, 2003 |
| Cellaring: | Additional richness and complexity will develop over the next 4-6 years |
| Winemaker: | Rolando Hererra |
| Production: | 280 cases |