



W. H. SMITH

2003 HELLENTHAL VINEYARD PINOT NOIR

The Vineyard:

Friends Helen Turley and John Wetlaufer introduced Bill and Joan Smith to this exceptional vineyard—just down the road from Marcassin—in the early '90s. Located in the Sonoma Coast Appellation, four miles from the Pacific Ocean, Hellenthal Vineyard confirms the region's unique ripening ability. German for *bright valley*, Hellenthal enjoys bright sun, but is no valley, situated on the highlands well above the coastal fog. Yielding barely a ton per acre, the ripe fruit produces a dark, rich, concentrated wine that resembles grand cru Burgundy in richness, complexity, and depth of flavor.

The Wine:

Long chilly nights during the growing season give the fruit in this wine a solid core of richness and depth of flavor. The Hellenthal Pinot Noir exhibits a complex range of ripe cherry, plum and wild berry flavors that are well defined. With a deep burgundy color and a lasting impression of fruit flavors mixed with tannins that are easy on the palette this wine reveals both complexity and elegance.

Technical Information:

Appellation: Sonoma Coast

Composition: 100% Pinot Noir

Fermentation: Cold soaked for 7 days; fermented on skins until dry; natural yeasts

Aging: 10 months in 100% new French oak

Alcohol: 14.5%

Age of Vines: 15 - 23 years

Harvested: September 25, 2003

Bottled: July 21, 2004

Production: 285 cases

Release Date: September 1, 2005