



## W. H. SMITH 2004 SONOMA COAST PINOT NOIR

### The Vineyards:

The 2004 Sonoma Coast Pinot Noir is a cuvee of various vineyard sources that we feel define the flavor profile of coastal fruit. Some of these include; the Hellenthal 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. All of these Sonoma Coast Appellation vineyards are farmed to low yields with concentration of flavor in mind, and each brings unique qualities to the finished wine.

### The Wine:

Sonoma Coast Pinot Noir fruit bursts forward with strawberry, cherry cola and pomegranate flavors that share elegance and spice with the richness of cinnamon and smoke. Still youthful, this Pinot Noir will age to a seamless balance of spice and cherry and violets. Truly a snapshot of the Sonoma Coast region in a bottle.

Grilled fleshy fish; salmon, swordfish and monkfish are good matches or just pair it with a hearty bowl of cream of mushroom soup.

### Technical Information:

<b>Appellation:</b>	Sonoma Coast
<b>Composition:</b>	100% Pinot Noir from clones 777, 667 and 115
<b>Fermentation:</b>	Cold soaked for 7-12 days/fermented on skins/natural yeasts
<b>Aging:</b>	9 months in used French oak
<b>Alcohol:</b>	13.9%
<b>Age of Vines:</b>	5–20 years
<b>Harvested:</b>	August 27 - September 9, 2004
<b>Bottled:</b>	July 15, 2005
<b>Production:</b>	337 cases of 750/ml for wholesale distribution
<b>Release Date:</b>	March 1, 2006