

# Casa Carneros Vineyards

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## 1998 CASA CARNEROS PINOT NOIR



FROM THE HEART OF CARNEROS™



### BLEND:

100% Pinot Noir from 8 different selections,  
grown exclusively at Casa Carneros Vineyard.

### FRUIT AT HARVEST:

Picking Dates: Sept. 15, 21, 24, 28 & Oct. 1 & 2, 1998  
Brix (average):  24.3  
T.A.:   6.6 g/L  
pH:   3.40

### FINISHED WINE:

Alcohol:  14.29%  
T.A.  5.8 g/L  
pH:  3.31  
Residual Sugar: Dry

### TEMPERATURE OF FERMENTATION:

80° - 90° F

### BOTTLING DATE:

September 6, 2000

### BARREL AGING:

23 months in 50% new French oak barrels, 25%  
1 year old French oak barrels and 25% 2 year old  
French oak barrels.

### TOTAL CASES PRODUCED:

600 - 12 x 750ml cases

### DESCRIPTION:

The 1998 Casa Carneros Pinot Noir is the eighth vintage released from this small, family run winery. The vineyard was planted in 1989 and was in full production by 1995. Grapes from all eight selections of Pinot noir in the Casa Carneros vineyard were vinified separately and went into the ultimate blend. The selections in this vineyard include: Swan, Hanzell, Chalone, St. Clair, UCD5, UCD12, UCD18 and UCD23.

The 1998 harvest was atypically late even by Carneros standards. The prolonged growing season yielded wines with tremendous structure and complexity.

This Pinot Noir was fermented in small half ton bins, a small scale approach to winemaking that ultimately produces a rich, complex and extracted Pinot Noir. This is a wine with layers of dense fruit balanced by firm tannins with the structure and velvety texture that is the hallmark of a fine Pinot Noir.

