

Casa Carneros Vineyards

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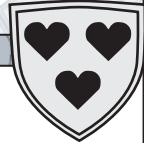


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1999 CASA CARNEROS PINOT NOIR



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. 14, 29 & Oct. 1, 2, 3, 1999
Brix (average): 25.0
T.A.: 7.7 g/L
pH: 3.41

FINISHED WINE:

Alcohol: 14.5%
T.A. 6.8 g/L
pH: 3.26
Residual Sugar: Dry

TEMPERATURE OF FERMENTATION:

80° - 90° F

BOTTLING DATE:

August 31, 2001

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:

800 - 12 x 750ml cases

DESCRIPTION:

The 1999 Casa Carneros Pinot Noir is the ninth 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 1999 harvest yielded grapes wines with tremendous structure and complexity. This was surely one of the finest vintages in the 90's.

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.

