

Casa Carneros Vineyards

1159 Bayview Avenue, Napa, California 94559

web site: www.CASACARNEROS.com

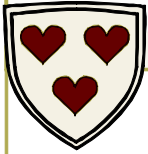


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2000 Casa Carneros Pinot Noir

FROM THE HEART OF CARNEROS™



BLEND:

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

FRUIT AT HARVEST:

Picking Dates: Aug.25, Sept. 9, 10 & 13 2000
Brix (average): 24.2
T.A.: 7.5 g/L
pH: 3.41

TEMPERATURE OF FERMENTATION:

80°- 90° F

BARREL AGING:

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

FINISHED WINE:

Alcohol: 12.8%
T.A.: 6.8 g/L
pH: 3.35
Residual Sugar: Dry

BOTTLING DATE:

July 11, 2003

TOTAL CASES PRODUCED:

800 - 12 x 750ml cases

DESCRIPTION:

The 2000 Casa Carneros Pinot Noir is the tenth 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 2000 harvest yielded grapes wines with tremendous structure and complexity. Since this is the first vintage of the millenium it is clearly the finest!

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.

