

Jeff Runquist Wines

2003 "R" Pinot Noir Sisters Vineyard, Carneros, Napa Valley

The 2003 edition of Sisters Vineyard Pinot Noir is my fourth and by far my biggest and most dense Pinot Noir to date. Miles would love it!

2003 was a big ripe year for me across the board. The Pinot Noir was no exception. We harvested the fruit on the 24th of September and a whopping 27.1 degrees brix. One would think at sugar levels like that the acid would have disappeared but the grapes arrived with just over six grams of acid per liter and an 3.46 pH. After a typical week long fermentation on the skins the must was pressed and the resulting wine spent sixteen months in small French oak barrels before blending and bottling in early February 2005.

The 2003 has tremendous color. The depth and intensity says 'Syrah' but the slightly brickish hues return us to 'Pinot Noir.' The aromas are of ripe cherries, plum jam and dried black fruits. The bouquet of spicy oak with cinnamon and mocha reflects the aging in French oak barrels. The flavors are deep and expansive featuring earthy red currant and cherry fruit. The ultra ripe fruit delivers a fat, rich, mouth coating texture. The oak lingers in the lengthy finish that hints of dark chocolate.



Varietal
100% Pinot Noir

15.2% Alc.
0.76 g/100ml TA
3.47 pH

Oak Regime
100% French Oak

Released
April 1, 2005

164 Cases Produced