

*~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~*

Vintage: 2004

Appellation: Russian River Valley

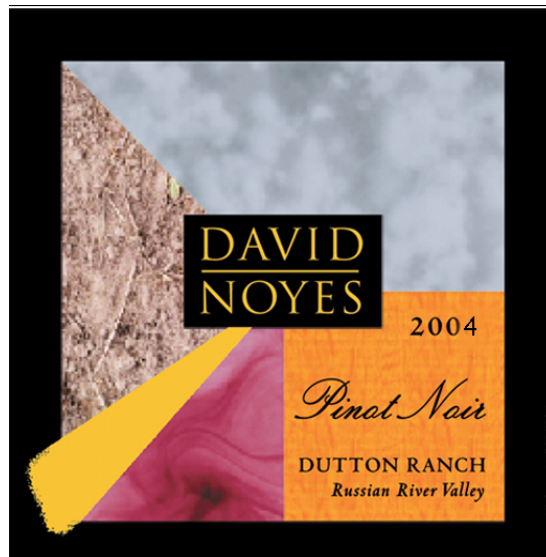
Varietal: 100% pinot noir

Alcohol: 14.5%

Aging: Aged 10 months in barrel, 40% new from the Mercurrey and Meyriueux cooperages

Bottled: July 2005

Released: June 2006



Food Pairings: Duck confit—of course! Also tri-tip rubbed in lavender or other aromatic herbs; for something light try a beet, avocado and goat cheese salad.

Longevity: Good tannin and acidity should allow for 5-10 years of aging and development.

Production: 616 Cases

At David Noyes Wines, a family owned and operated wine business, proprietor David Noyes takes pride in his poetic and hands on approach to winemaking. David sources fruit from both small and large Sonoma growers, carefully selecting sites that offer unique and individual expressions of a varietal's character. Personal attention in the vineyard and in the winery result in well-made, balanced, delicious wines.

Sourced from 3 vineyards managed by the well-regarded Dutton family, our 2004 Dutton Ranch pinot shows both the character of the vintage and the results of careful attention to detail. As late August heat pushed the small 2004 crop to full maturity, frequent vineyard visits allowed us to schedule harvest at peak maturity. To ensure the highest quality, the grapes were punched down manually in small lots of 3-ton fermentors, as often as every 2 hours during the peak of fermentation. Native yeasts, frequent manual punch-downs during the crucial 48 hours of peak fermentation, and pressing before dryness all contributed to the excellent balance of strength, richness and grace characteristic of fine Russian River pinot noir.

Our Dutton Ranch Pinot Noir opens with generous aromas of ripe fruit, and toast. Over time additional notes of dried herb, earth, vanilla and sandalwood emerge. The slightly jammy fruit flavors expand and tantalize the mouth, intertwined by the oak and toast flavors developed during aging on the yeast lees. Ripe and lively, the wine displays the signature balance, roundness and warmth of wines from the Green Valley sub-region of the Russian River appellation.

An expression of David Noyes' philosophy of winemaking, the fruit is handled minimally and with great care to exemplify the lovely complexity, depth and mystery of the pinot noir varietal.