

APOLLONI VINEYARDS



2004 Pinot Noir

Reserve

The Reserve realizes the best of the much-anticipated 2004 vintages potential. The more concentrated flavor of this Pinot Noir is a reward to those who love the traditional Pinot Noir style. Aged for 16 months in French oak barrels. The layers of flavor of this elegant wine unfold with toasted vanilla dark fruit, black berry and cherry, and notes of chocolate in the finish. This Pinot Noir is perfect with fillet minion and lamb, which will complement the wines depth and concentration.

This wine is produced exclusively from our estate-grown fruit of our Filippo and Flaminia Vineyards. This vineyard combination yields a complete fruit flavors and the use of 10% whole clusters and 66% new French oak barrels add depth and complexity, which will mature with further bottle aging.

Grape Types: Dijon 115, 667, 777 & Pommard
Vineyards: Filippo, Flaminia

Harvest Date: 26 September & 2 October 2004

Sugar at harvest: 24.4° Brix

TA: 0.80 g/100ml

Alcohol: 14.2% by volume

61 Cases Produced

