



2004
Napa Valley
Pinot Noir
Green Island Vineyards



NORD ESTATE WINES

Overheard around the Nord dining room table...“This wine should be featured in *Wine and Food Pairings for Dummies*, because it matches so well with any food during any part of the meal.”

Harvest Report

Sustained warm weather in March and April, 2004 resulted in one of the earliest budbreaks in memory. Summer weather was mild, never passing the 100° mark. Earliness marked each stage of the grapes’ development, with harvest beginning in the Valley in early August. The absence of extreme heat and rain during the ripening season produced a vintage of outstanding quality.

Vineyard

Green Island Vineyards is located just east of the Napa River, just a stone’s throw from the Carneros viticultural area. Mornings find the vines wrapped in a lazy fog that often lingers until dispersed by afternoon breezes. Located adjacent to the Napa-Sonoma Marsh system, the vineyard was among the first certified by the Fish Friendly Farming program for its sustainable farming practices.

Vineyard Data

Location.....south Napa
Elevation.....20’
Vineyard age.....planted 1997
Soil type.....Haire loam
Clones.....667, 115
Rootstock.....1103P
Spacing.....7 × 6
Trellis.....Vertical shoot positioning
Row orientation.....350° (NW-SE), 266° (E-W)

Tasting Notes

Flavors of plum and black cherry are accented by aromas of Chinese five spice. The French oak adds layers of coffee and chocolate. Medium tannins result in a wine very complimentary to food.

Winemaking

After harvesting by hand in the cool morning hours, the must was allowed a 3-day cold soak. The wine was created in small, 1 ton lots containing 1/3 whole clusters and 2/3 destemmed fruit. Rich flavors were extracted by frequent hand punch downs during a long fermentation. Malolactic fermentation adds to this wine’s silky smooth personality. A touch of new French oak harmonize the texture with the flavors. Wines were topped monthly and racked every 6 months.

Wine Data

Harvested.....9/1/2004
Harvest Brix.....25.1
Alcohol.....13.7%
Total Acidity.....0.60%
pH.....3.72
Barrels.....12% new French, 11 months
Bottling Date.....8/11/2005
Production.....345 cases
Composition.....100% Pinot Noir

Nord Vineyards: Sustaining Napa Valley’s legacy of world-class wine.