

fogdog

2004 FOGDOG PINOT NOIR

RELEASE DATE: March, 2006.

BLEND & GRAPE SOURCES: 100% Sonoma Coast Pinot Noir from three estate-grown vineyards in Freestone, California: Freestone Vineyard (70%); Quarter Moon Vineyard (26%); and Ferguson Vineyard (4%).

WINEMAKING DATA: Grapes were harvested at an average 24° Brix between September 10–24, fermented in stainless steel tanks and aged in a combination of new French oak barrels (40%) and 1–3 year old French oak (60%), before being bottled in January, 2006.

WINEMAKER'S NOTES: This delicate, aromatic, fruit-driven wine was created from young, Sonoma Coast vines that are still in the process of developing their root systems. The most important goal of the winemaking process was to capture the essence of the region. We took a gentle approach, making every attempt to avoid overworking the grapes in order to capture flavor and perfume rather than excessive tannins that often come from young vine fruit.

The 2004 Fogdog Pinot Noir delivers a sweet bouquet of ripe red cherries, strawberries, raspberries, allspice, and an earthy component that reminds us of a forest floor. A smooth, creamy entry unfolds into a medium-bodied, acid-balanced wine that explodes with ripe juicy fruit on the palate.

The wine was bottled unfiltered and unfiltered, and is best served decanted, as the natural carbon dioxide present in the wine is meant to preserve its delicate character.



Freestone fogbank

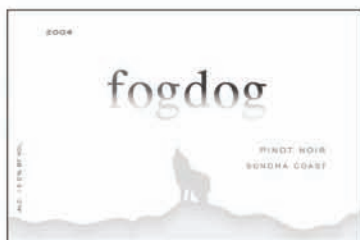
2004 VINTAGE NOTES

During this magnificent inaugural vintage year there was a striking sense of likeness among vineyard blocks. The absence of fog during the ripening season allowed for greater uniformity among normally different sites. Our proximity to the California coastline also saw a large 45 degree daily temperature swing that enabled the grapes to mature evenly yet maintain excellent juice acidity.

However, the early day's warming combined with intense light and lack of fog caused some raisining, and many clusters were culled both prior to harvest and on the sorting table at the winery.

One of the great strengths of this vintage was that the vineyards were in maturity alignment. All Freestone ranches were harvested within a two week period beginning September 10th. The first day of picking contained areas of low morning fog and our objective was to harvest scheduled blocks prior to warming afternoon temperatures. On September 18th we welcomed the presence of a weakened weather system which brought cloud cover and overall cooling to the region.

Early indications of wine development are extremely promising and we are pleased to introduce the inaugural vintage of our Fogdog Pinot Noir.



Fog.Dog *n.*
A bright or clear spot that appears in breaking fog. (American Heritage Dictionary of the English Language, 4th Ed.)

