

2004
CROSSPOINT
Pinot Noir
Monterey County

PHILOSOPHY

Crosspoint Pinot Noir is produced from cold climate Monterey County grapes – an appellation that is gaining a well-deserved reputation for producing outstanding Pinot Noir. The introduction of Dijon clones of Pinot Noir in combination with the old standby “Pommard” clone have dramatically increased the quality of the varietal in Monterey County and these newer clones are the backbone of Crosspoint Pinot Noir. In creating these wines, a different approach to winemaking is undertaken, which had its genesis in recent visits to Australia and the United Kingdom. In this new paradigm, winemaking is stepping back and letting the grape variety take the forefront. The whole berry Pinot Noir is stainless steel fermented at elevated temperatures with just enough pumping over to extract the lovely, strawberry and cherry fruit characters and the sweet pigment “tannins,” while minimizing the hard or astringent tannins. In addition, only a portion of the wine is aged in oak barrels to allow the optimum development of true varietal grape character without dominating oak aromas and flavors.

TECHNICAL DATA

Vintage:	2004
Origin:	Monterey County, California
Total Acidity:	0.63 g/100 ml
pH at Bottling:	3.83
Alcohol:	14.3% by volume
Production:	8087 cs.

WINEMAKER’S COMMENTS

The 2004 Crosspoint Pinot has a vibrant garnet color with medium density. It has an obvious lift of strawberries with hints of raspberry and cherry. Attractive fruit characters with medium body and some earthiness dominate the palate. The light texture of this wine and its characteristic mouth-filling fruit flavors are ideally suited to grilled wild salmon or roast duck.