

2005
CROSSPOINT
Pinot Noir

PHILOSOPHY

Crosspoint Pinot Noir is produced from cool 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. Additionally, only a portion of the wine is aged in oak barrels to allow the optimum development of true varietal grape character without the encumbrance of oak aromas and flavors. Crosspoint Pinot Noir - a bright new direction in flavor!

TECHNICAL DATA

Vintage: 2005

Origin: Monterey County, California

Total Acidity: 0.65 g/100 ml

pH: 3.79

Alcohol: 13.63% by volume

Sizes: 17,000 cs.

WINEMAKER'S COMMENTS

The 2005 Crosspoint Pinot Noir has a youthful garnet red color of moderate depth. It has a complex aroma with a dominant lift of strawberry with hints of cherry and raspberry. Attractive fruit characters with medium body and some classic Pinot Noir earthiness dominate the palate. The light, soft texture of this wine and its characteristic mouth-filling fruit flavors are ideally suited to grilled wild salmon or roast duck.