

Salinia

'04 Keefer Ranch Pinot Noir

The Vineyard

Keefer Ranch is located in the center of the Green Valley Appellation. Just 12 miles from the Pacific, the vines live in a very cold environment. Two Dijon Clones (50% 114 & 50% 777) were meticulously farmed and then blended at the winery to add depth of character and complexity.

Winemaking

During a careful triage at the winery 8% of the best clusters were selected as a whole cluster component. These whole clusters were then reunited with the destemmed portion in a small open top fermenter. They underwent a seven-day cold soak before the fermentation began. The fermentation was performed by native yeast that reached a maximum temperature of 90° F and lasted two weeks. The free run (no press wine was used) was then transferred to once used French oak barrels where the native malo-lactic fermentation took place. The wine was aged in barrel for 11 months and then bottled without fining or filtration.

The Wine

The 2004 Keefer Ranch Pinot Noir shows a touch more restraint when compared to the 2003. This long cool vintage with heat only at the very end shows it self in the bright red fruit characters and higher acid levels. With an up front nose of Bing cherries, red plum, and a hint of cassis. The tell tale Keefer characters creep in with black tea, baking spice and a distinct rose pedal essence. Definitely from Keefer Ranch.

46 Cases Produced