

2001 Palazzio Pinot Noir



Robert Parker's Wine Advocate

"Exhibits sweet berry fruit, fine purity, plenty of fruit, and a hedonistic personality"

Wine Spectator

"Ripe, intense, complex and balanced, in a fruity style with wild berry flavors that are vibrant"

Connoisseurs' Guide

"A touch of toasty oak that seasons its direct, well-composed and brightly fruited red cherry flavors. It will shine with steaks and chops."

2000 Vintage

★★★★ 1/2

With its textbook strawberry-cranberry-cinnamon-clove bouquet actually out-burgundy's most Burgundies. On the palate, the wine — made from Monterey County grapes — is quite light, but all the flavors and texture are there.

*Michael Lonsford-Houston Chronicle
October 2001*

90 points

Medium-deep ruby purple color; some spice and plum on nose; bright plum and black cherry flavors, dried fruit and spice, great silky mouthfeel, terrific balance and long finish. Seems like Testarossa "lite" but still an outstanding Pinot.

PinotReport-July 2002



Winery & Vineyard Locations

2001 PALAZZIO PINOT NOIR

The second release of our flagship Palazzo Pinot Noir combines six vineyards from the Santa Barbara, Monterey and Santa Cruz Mountains Appellations.

In the Santa Lucia Highlands Appellation, just west of the town of Gonzales, lie the Rosella's and Garys' Vineyards. This was our first year working with Pinot Noir from Gary Francioni's own vineyard, Rosella's, which he named after his wife Rose. From this site we get a new planting of Dijon Clone 777 that made excellent wine in its first crop ever. Just a mile south of Rosella's is the Garys' Vineyard, a partnership between Gary Francioni and Gary Pisoni. 2001 was our third year receiving Pinot from this outstanding vineyard. It was a very difficult decision to choose which of our Garys' barrels would be vineyard designated and which would go into Palazzo; however, we enjoyed the challenge and we know you will love the results.

In the Santa Maria Valley Appellation of Santa Barbara we find the Bien Nacido Vineyard. The climate here is very similar to that of the cool and breezy Santa Lucia Highlands, and the growing season is usually long and even. In 2001 we received five different clones of Pinot Noir from Bien Nacido from four unique blocks in the vineyard. It was the old vines from Block T that were designated for the Palazzo blend.

Up into the Gavilan Mountains and right next to the Pinnacles National Monument, lies the Michaud Vineyard in the Chalone Appellation. The soils, climate and available water in this site make it the most unique in our lineup. The vineyard rests on a bed of limestone, decomposed granite and clay, which is similar to the soils in Burgundy. The summer days are very warm but the nights are always extremely cool so the average daily temperature is quite moderate. 2001 was our first year working with Michael Michaud's Pinot Noir and we expect it to be just as special as his Chardonnay.

Just outside the small town of Chualar, northeast of the Garys' and Rosella's Vineyards, we encounter the Ray Francioni Vineyard. It lies on the eastern edge of the Salinas Valley in the Monterey County Appellation, and it gives us some of the supplest and spiciest Pinot Noir we produce. Planted in the early '70s with budwood from Joseph Swan's Russian River Vineyard, it was purchased by Ray, Gary Francioni's cousin, in the mid '90s.

The smallest lot in the 2001 Palazzo Pinot Noir comes from the Biagini Vineyard in the Santa Cruz Mountains, where the nearby Monterey Bay moderates the summer temperatures and assures a long growing season. Ted Biagini planted his 11-acre estate three years ago and 2001 was its first harvest.

The 2001 Palazzo is an even more ageable Pinot than our first release, but it can also be enjoyed immediately. I expect it to drink well for the next five to seven years. (*Ed Kurtzman*)

VINEYARDS:

Garys' Vineyard, Rosella's Vineyard, Bien Nacido Vineyard, Michaud Vineyard, Ray Francioni Vineyard, Biagini Vineyard

Appellation: 71% Monterey County, 20% Santa Barbara County, 9% Santa Cruz Mountains

First Testarossa vintage: 2000

HARVEST:

Average Sugar: 24.8° Brix

Average Total acidity: 7.9 g/L

Average pH: 3.33

Date harvested: September 4 - October 19, 2001

BOTTLE:

Alcohol: 14.5%

Total acidity: 6.0 g/L

pH: 3.63

Bottling date: August 19, 2002

Time in oak: 11 months

Percent new oak: 40%

Production: 1,734 cases, 750mL
363 cases, 375mL

Release date: September 1, 2002

Suggested Retail Price: \$32.00 bottle, 750mL
\$16.00 bottle, 375mL

Optimum time for consumption: 2002-2007

Rob & Diana Jensen, Founders/Proprietors
Ed Kurtzman, Winemaker