



## 2002 Rutz Cellars Burnside Vineyard Pinot Noir

Inspired by the Burgundian tradition of sourcing the finest lots of grapes from the most lauded vineyards, Keith Rutz has fashioned an array of wines from the most prestigious growers of Chardonnay and Pinot Noir in the Russian River. By limiting crop and being patient, Rutz found that wines of distinction could be produced in this area and wines that were akin to Burgundy while still making a unique statement. Though blessed with Russian River fruit, the Rutz “house style” favors the old world traditions of earth, minerals and mouth watering acidity. A philosophy of balance and finesse more than big & dense.

**Climate:** Burnside vineyard is a very small hilltop location with deep loamy soil that enjoys a significant maritime influence. Breezes tend to influence the typical foggy nature of the area availing the grapes to more sunshine on their south facing exposure. These vines tend to produce a far earthier style of wine. Rutz’s main goal is to achieve full maturity in the vineyard while maintaining acid balance of the wines. The Burnside vineyard produces what can aptly be described as Rutz’s biggest Pinot Noir efforts, and a bit of “funk”.

**Winemaking:** Pinot is cold soaked for 3 to 5 days and allowed to warm slowly. The fermenters are punched down more actively early on and then less often in the second half of the fermentation. The focus is to get intensity of flavor without over extraction and tannin. The new wine goes to barrel right after pressing. Press cuts are taken to ensure the proper texture, these wines can be added back later. This gives us flexibility and blending options as the wines develop. The aging periods are generally in the 10 to 16 month range depending on vintage and blend. Coopers for Pinot are Louis Latour, Francois Freres, Gillet, and Seguin Moreau.

**Vintage Narrative:** 2002 was a vintage won in the vineyard, beginning shortly after budbreak with shoot thinning, and on through the season with crop thinning to balance the vines and eliminate any damaged or delayed fruit. This work in the vineyards allowed us to bring in ripe, uniform, high quality fruit with intense flavors and nice natural acid levels.

**Tasting Notes:** Rather dark, almost a purple. Wet earth and plums perfume the nose. Rich mouth feel. Biggish tannins and bright acidity give way to almost a spicy blackberry jam on the palate. Age worthy.

Harvest Date: 9/14/2002

Brix: 24.8

Alc: 13.8

pH: 3.63

TA: .62

