



**2003 BLOCK 32** | As with earlier vintages this Block 32 release has depth and nuance. This Block's Waidenswill Clone vines always display lots of earth, forest floor and violets. With this vintage it has for the first time intriguing chocolate and coffee notes on the palate.

**\$48 per bottle**

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**Pinot Noir Clones:** Waidenswil  
**Harvest Dates:** October 5  
**Grape Yield:** 2 tons per acre  
**Quantity Produced:** 335 six-packs  
**Date Bottled:** August 10, 2004  
**Fermentation Notes:** 100% destemmed fruit with a high proportion of whole berries.  
**Alcohol:** 14.8%  
**Elevage (Aging):** 10 months in 71% new Burgundian oak; 29% previously-filled Burgundian barrels.  
**Vineyard Source:** Shea Vineyard: Block 32

**Tasting Notes:**  
Nose of violets, blackberries and roses. Flavors of huckleberry and vanilla with a velvety texture.