

# Moser Scharding

## **Moser Scharding 2005 Pinot Noir** **~ Sonoma Valley ~** **Durell Vineyards & Parmelee Hill Vineyards**

The 2005 wine was produced from fruit grown by Durell Vineyards in the Sonoma Valley, and by Parmelee Hill Vineyards, a ranch adjoining Durell on the east. The Durell grapes were harvested ahead of the Parmelee Hill fruit, as usual-- the former on 2 September, at 25.1 Brix, and the latter on 6 September, at 25.3 Brix. Both lots were fermented over a ten-day period, pressed off, and put to barrel to undergo malo-lactic fermentation. Both lots were aged in new, 1- and 2-year-old French barrels, predominantly from the Dargaud-Jaegle cooperage. The two lots were aged an additional 7 months, after which they were blended and bottled in July, 2006.

Producing wines of good density and character over a long relatively cool growing season, the 2005 vintage can be considered a very fine one. Harvest was somewhat later than the very precocious 2004 season, yet by no means out of line with regional norms. What did set the 2005 wines apart for us was their wonderful elegant aromatics. This characteristic is no guarantee of a wine's longevity, but gives the wine a special grace and charm usually missing from wines from warmer years.

Alc: 14.08%      TA: 6.6 g/l      pH: 3.85

With a brilliant garnet color and a stylish, elegant aroma keynoted on fresh cherry and violets bolstered by notes of spice cake and sweet oak, the wine is approachable and food-friendly. Its texture is supple and fat, its flavors have fine ripe fruit notes of black cherry and strawberry, with an earthy mocha note to fill it out. As with Pinot Noir in general, it pairs nicely with salmon; but it is equally delicious with grilled poultry or pork, and light pastas.

Moser Scharding wines are limited releases of a collaboration by winemakers Paul Moser and Rebecca Scharding Steinschiber. Paul and Rebecca have worked together producing the wines of Cartlidge & Browne for the last 10 years.