



BELL

WINE CELLARS

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Pinot Noir 1999 Massa Farms Yountville

Vineyard

Our Pinot noir grapes are grown on our neighbor's vineyard in Yountville approximately one mile south of the Yountville Hills. Yountville enjoys the early morning fog and cool growing conditions of the maritime influenced southern Napa Valley, whilst the early receding fog gives us more sunlight and warmer daytime temperatures than the more southerly Carneros region. Our warm summer daytime temperatures and cool evenings result in grapes with rich fruit flavors and an excellent acid balance.

Vinification

Grapes were crushed directly to small open top fermentors and fermented in the traditional Burgundian technique; punched down several times a day to maximize flavor and color extraction. The wine was pressed to barrel where it underwent malo-lactic fermentation. The wine was aged in American oak barrels for 9 months. The wine was not fined and was gently filtered before bottling. The resulting wine received three months of bottle age prior to release.

Vintage Notes

The 1999 vintage followed a long, cool growing season. Cold temperatures in the spring delayed bud break, and continued cool temperatures through summer delayed veraison and ripening. The long, cool growing season resulted in fruit with excellent color, acidity and fruit flavors. A rain free harvest resulted in some of the finest grapes I have seen in my 22 vintages in Napa.

Tasting Notes

Our Pinot noir was produced from second crop grapes in a long, dry, cool growing season. The fruit averaged 25.5 Brix at harvest and the resulting wine is intensely flavored and very fruity. Not your ordinary cherry, berry Pinot noir, this wine is bold and forward, with great fruit, wonderful sweet oak integration and a rich and lingering finish. A unique wine from a great vintage this wine will continue to evolve beautifully.

Technical Analysis:

Varietal:	Pinot Noir, 100%
Source:	Yountville, Napa Valley
Harvest Sugar	25.5 Brix
Harvest Acid	0.65 gm/100ml
Total Acid	0.68 gm/100ml
pH	3.44
Alcohol	14.5%
Aging	10 months in oak
Bottle Date	August 2000
Production	94 cases

<p>HARVEST DATE: OCTOBER 24, 1999 SUGAR AT HARVEST 25.5 BRIX ACID AT HARVEST 0.65GM/100ML PH AT HARVEST 3.69 BARRELS 10 MONTHS, 50% NEW FRENCH OAK; ALCOHOL 14.5% ACID 0.68 GM/100ML; PH 3.44 BOTTLING DATE: AUGUST 14, 2000</p> <p>BOTTLE NUMBER OF 2,880</p> <p>ALCOHOL 14.5% BY VOLUME</p>	<p>1999</p> <p>BELL</p> <p>PINOT NOIR</p> <p>Massa Farms Yountville</p>	<p>PINOT NOIR IS WELL SUITED TO THE COOL YOUNTVILLE MICROCLIMATE. THIS WINE WAS FERMENTED IN SMALL OPEN TOP TANKS, PUNCHED DOWN REGULARLY AND AGED IN SMALL IN SMALL BARRELS. THIS WINE WAS HANDLED GENTLY PRIOR TO BOTTLING TO RETAIN IS FULL VARIETAL CHARACTER.</p> <p>707-944-1673 WWW.BELLWINE.COM</p> <p>PRODUCED AND BOTTLED BY BELL WINE CELLARS, YOUNTVILLE, CALIFORNIA</p>
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