

GOLD MEDAL WINE CLUB'S

PLUS!

Platinum Series Selection

Copeland Creek Vineyards

2004 Pinot Noir

Sonoma Coast

586 Cases Produced

Just south of California's Russian River is a narrow valley in the southern Sonoma County countryside known as the Petaluma Gap. This unique area is roughly 25 miles wide with mountain walls rising to 3,000 feet above the valley floor, and is well known for its dramatic coastal fog banks that help create ideal growing conditions for cool climate wine varietals. Among the region's beautiful hillside properties is Copeland Creek Vineyards, residing on historic Sonoma Mountain and named for the creek that borders the four estate vineyards on the property. Each individual vineyard presents a distinctive set of growing conditions, allowing for Copeland Creek's warm-blooded Bordeaux varietals to bask in the sun-baked soil on top of the Mountain, while their delicate Pinot Noir grapes can linger in the morning mists on the lower slopes along the creek bed. Copeland Creek Vineyards is owned by Kimberly and Peter Pfendler, and with assistance from local sommelier and winemaker Don Baumhefner, they've been releasing critically acclaimed, 91 plus pointed Pinot Noirs since their first vintage in 2001. Pairing the Petaluma Gap's ideal coastal influence with the incredible talents at Copeland Creek Vineyards has created and maintained an award-winning team in California's world of Pinot Noir.

ACCOLADES - TASTING NOTES

Copeland Creek Vineyards' 2004 Estate Pinot Noir follows a consistent line-up of classic, complex, and elegantly flavored vintages with rave industry reviews. Beautifully balanced with spicy fruit notes, the 2004 Pinot Noir received a stunning, and well deserved, **94 Points** from the *Pinot Report*. This wine is medium ruby in color, with tantalizing aromas of earthy black cherry, raspberry, plums, nutmeg, cinnamon, and spice. Sweet oak characters give a strong backbone that compliments the red fruit flavors and silky texture on the palate. The 2004 Pinot Noir maintains good structure from start to end and gives way to the telltale lingering spicy cherry finish that Copeland Creek Pinots are known for. The versatility of Copeland Creek's 2004 Pinot Noir makes it eminently drinkable on its own, or as a luscious pairing to pork roasts, leg of lamb, and grilled salmon. Aged in French oak for 19 months. Enjoy now until 2012.

REORDERS

2004 Pinot Noir

Winery Direct: \$34.00/bottle

Gold Medal Wine Club's PLUS! price:

Half-Case - \$28.00 /bottle (\$168.00)

Full-Case - \$25.00 /bottle (\$300.00)

(plus shipping)

www.goldmedalwine.com/member

800-266-8888

