



Huber

2002 ESTATE PINOT NOIR Santa Rita Hills

Lauded as perhaps one of the best years ever for Pinot Noir, 2002 yielded very little fruit. As one of the oldest vineyards in Santa Rita Hills, the Huber Vineyard benefits from a strong root structure for those years with little rainfall. Even so, Pinot Noir clusters in 2002 were extremely small, but bursting with intense flavors and loaded with rich color.

The low yields and small cluster sizes in 2002 produced a wine of intensity, complexity and intrigue. Jewel-like glints of ruby shine through the wine as it is swirled to unleash its spicy aromas. A zesty bouquet of fennel, sorrel, dried cranberries and plums first hints of the substance of the wine. On the palate plums, mulberry and dried fruit flavors are followed by blueberry and hints of tobacco and tea leaf. A silky texture and persistency portrays the balanced nature of the wine. This is an ageable wine that is still very much in its youth. Decanting the wine for at least an hour prior to serving is definitely recommended.

After being hand harvested early in the morning, the grapes were 100% de-stemmed into small open-top bins and then allowed a cool-soak before the onset of fermentation. After approximately ten days, the new wines were gravity racked to French oak barrels, 20% of which were new. The wines were racked once during the year of barrel aging, and then bottled where the wine underwent another six months of aging. 95 cases were produced.

We particularly like the 2002 Pinot Noir served with meat dishes such as roast pork and barbecued turkey. Smoked or planked salmon is also delicious, and the wine finishes beautifully with chocolate!

Huber Vineyards & Cellar
Santa Rita Hills • 4892 Hapgood Road • Lompoc CA 93436
Tel (805) 736-3854 • Fax (805) 736-7814 • Email info@hubercellars.com
www.hubercellars.com