



## 2003 Pinot Noir Monterey

*Wine Enthusiast* December 2004

“Silky and light in texture, with good cool-climate acidity, and earthy, cherry-cola flavors”

**MSNBC.com Ed Deitch** November 2004

“The wine drinks beautifully now and the style reminds me of a lighter Burgundy. The flavors invoke cherry and blueberry, with orange notes on the finish. Hints of cedar, vanilla and spice come from seven months of aging in French oak. Its bright acidity makes it immediately refreshing and an able partner to food.”

Recommended by the **Chicago Value Wine Challenge**,  
Beverage Tasting Institute

Varietal Composition: 100%

Appellation: Monterey

Brix at Harvest: 23.8

Months in Oak: 7

% Malolactic: 100%

Winemaker: Bill Arbios

Alcohol: 13.5

TA (g/100 ml): 0.68

pH: 3.46

Type of Oak: French

Residual Sugar: 0.2

Production: 1250 cases

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