

Wine	Quantity Produced	Suggested retail 750ml	Release date	Average Brix & Alcohol %	Harvest Notes
2002 Sonoma Mountain Chardonnay, <i>Sonoma Mountain AVA</i>	429 cases	\$30	December 2003	24.5 Brix 14.4% Alcohol	Hand-picked 2 nd week of September. 100% Barrel fermented and aged for 10 months.*
2002 Sonoma Coast Chardonnay, <i>Sonoma Coast AVA</i>	465 cases	\$27	December 2003	24.2 Brix 14.2% Alcohol	Hand-picked first week of October 2002. 100% barrel fermented, aged for 10 months.
2002 Sonoma Mountain Pinot Noir, Katherine's Vineyard, <i>Sonoma Mountain AVA</i>	433 cases	\$34	March 2004	25.2 Brix 14.4% Alcohol	Hand-picked, destemmed and fermented in steel tanks. Maceration for 15 days, pressed and aged for 10 months. Unfined and unfiltered.
2002 Sonoma Coast Pinot Noir, <i>Sonoma Coast AVA</i>	565 cases	\$28	March 2004	24.5 Brix 14.2% Alcohol	Hand-picked, destemmed, fermented in steel tanks. Macerated for 15 days, pressed and aged for 10 months. Unfined and unfiltered.

Notes on the oak barrel regime at Sullivan Birney Winery: All oak barrels come from the Center of France (75% of which are from the Allier Forest.) 50% are new and 50% are one, two and three years old. All barrels are air-dried for at least 24 months, although some were dried for 36 months.