



Vintage:	2005
Varietal:	Pinot noir
Appellation:	Willamette Valley (OR)
Vineyards:	Meredith-Mitchell, Elton
Clones:	Pommard, 777, 114, 115
pH:	3.54
Total Acidity:	0.65 g/100mL
Alcohol:	13.9 %
Cases produced:	215
Case weight:	39 Lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	12196 05110

Harvest report

Harvested between September 29th and October 18th, the grapes were picked at an average of 23.9 degrees Brix, pH of 3.37, and 0.69 grams per liter titratable acidity. The year 2005 was generally a warm and dry summer in the Willamette Valley that typifies summer in this region. While the extended dry period that followed throughout most of autumn was the seventh such year, it is still considered atypical for the Willamette Valley to have such a dry harvest. These ideal ripening conditions allowed us to let the fruit hang long enough to achieve optimal ripeness at relatively low sugar levels, resulting in very ripe flavors with moderate to low alcohol. Yields were held down to less than 1.5 tons per acre.

Winemaking process

The fruit was fermented 50% whole berry with approximately 7-8% whole clusters added to the fermentors. It was cold soaked for five days, and fermented with a combination of natural and commercial yeasts. Fermentation was done in 1½ ton open-top bins, punched down twice daily and lightly pressed off after about 20 days. Press fractions were kept separate and the wine was moved immediately to French oak barrels (approximately 22% new oak) where it was aged for 10 months. The wines finished malolactic fermentation in late December, but were aged on the lees for 6 months before being racked off, and bottled in August 2005.

Tasting notes

Sweet aromas of black-cherry, and cherry blossoms fill the nose while revealing subtle notes of chocolate and nutmeg. Dark, rich flavors of black fruit envelope the palate and flow to an extensively long finish, yet are subtly framed in silky soft tannins. The overall impression is that of a complex, concentrated wine possessing ripe seamless flavors and delicate tannins. It is expected that this wine will continue to drink well over the next 5-7 years.



Northwest Red Wines of Distinction

Cana's Feast Winery • 750 West Lincoln Street • Carlton, OR 97111 • 503.852.0002 • www.canasfeastwinery.com