



Vintage:	2004
Varietal:	Pinot noir
Appellation:	Willamette Valley (OR)
Vineyards:	Meredith-Mitchell, Eola Hills, Elton
Clones:	Pommard, 667, 777, 114, 115
pH:	3.62
Total Acidity:	0.58 g/100mL
Alcohol:	14.2%
Cases produced:	276
Case weight:	39 Lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	12196 04110

Harvest report

Harvested between September 22nd and October 5th, the grapes were picked at an average of 25.2 degrees Brix, pH of 3.38, and 0.69 grams per liter titratable acidity. The year 2004 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 sixth 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, resulting in very ripe flavors. Yields were held down to less than 2 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 36% 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

Ripe aromas of blackberry, black-cherry and cinnamon fill the nose while revealing subtle notes of earth and smoke. Concentrated flavors of Marion-berry, ripe red cherry, and plum are integrated with flavors of black tea, maple and barrel spice. This rich and juicy Pinot displays a delicate entry with a rounded mid-palate and lengthy finish. The overall impression is that of a rich wine possessing ripe fruit, lush acidity and creamy tannins. It is expected that this wine will continue to drink well over the next 7-10 years.



Northwest Red Wines of Distinction

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