



# *Cuneo's Feast*

Vintage:	<b>2004 - Cane's Feast</b>
Name:	Cuvee "G"
Varietal:	Pinot noir
Appellation:	Willamette Valley (OR)
Vineyards:	Meredith Mitchell, Eola Hills
Clones:	Pommard, 114, 115, 777
pH:	3.53
Total Acidity:	0.59 grams/liter
Alcohol:	14.4%
Cases produced:	273
Case weight:	39 lbs.
Case size:	15" x 11" x 12" (12 bottles)

## **Harvest report**

Harvested between October 1<sup>st</sup> and October 5<sup>th</sup>, the grapes were picked at an average of 24.6 degrees Brix, pH of 3.38, and 0.71 grams per liter titratable acidity. Similar to the last several vintages, 2004 was generally warm and dry through summer followed by an extended dry harvest. While rainy weather during bloom kept crop levels naturally low, these ideal ripening conditions allowed the fruit to hang long enough to achieve optimal ripeness, resulting in very ripe flavors. 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 three to five days, and fermented with a combination of natural and commercial yeasts. Fermentation was done in 1½ ton open-top bins, gently punched down twice daily and lightly pressed after about 20 days. Press fractions were kept separate and the wine was moved immediately to barrel. The wine finished fermentation in a combination of 3-year air-dried French oak barrels (approximately 45% new) where it was aged for 10 months. The wines finished malolactic fermentation in early spring, were racked off, and bottled in August 2005. To preserve the wines richness, it was neither filtered nor fined.

## **Tasting notes**

Aromas of black cherry and smoke dominate the nose followed by generous notes of dill and a hint of slate rock. Intense flavors of black raspberry and ripe cherry are complemented with flavors of sweet barrel spice and cola. This rich, intense Pinot displays a silky-sweet entry with a rounded mid-palate and lengthy finish. The overall impression is that of a very rich, ripe wine framed with soft acids and subtle tannins. It is expected that this wine will continue to develop in complexity and elegance over the next 5-10 years.

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***Northwest Red Wines of Distinction***

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