



Vintage:	2005 - Cane's Feast
Name:	Meredith Mitchell
Varietal:	Pinot noir
Appellation:	McMinnville (OR)
Vineyards:	Meredith Mitchell
Clones:	Pommard
pH:	3.57
Total Acidity:	0.55 grams/liter
Alcohol:	13.5%
Cases produced:	151
Case weight:	
Case size:	
UPC:	

Harvest report

Harvested on October 16th, the grapes were picked at an average of 24.5 degrees Brix, pH of 3.21, and 0.78 grams per liter titratable acidity. The year 2002 had a generally warm and dry summer followed by a relatively dry fall. 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 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 at 2° brix after about 21 days. Press fractions were kept separate and rather than settling the lees, it was moved immediately to barrel. The wine finished fermentation in a combination of 3-year air-dried French oak barrels (approximately 50% new) where it was aged for 10 months. The wines finished malolactic fermentation in early spring, were racked off, and bottled in August 2003. To preserve the wines richness, it was not filtered or fined.

Tasting notes

The dark color gives away the intensity of this wine. A lively array of fruit aromas - blackberry, raspberry and black-cherry - are accompanied by a background of floral and smokey notes. Complex flavors of concentrated red & black cherry/berry fruits finish with notes of spicy oak and chocolate. This rich, Pinot noir displays a seamless mouth-feel from entry to finish. The overall impression of this wine is rich, elegant and lively, possessing ripe fruit, balanced acidity and focused tannins. It is expected that this wine will continue to drink well over the next 5 - 8 years.



Northwest Red Wines of Distinction

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