



Vintage :	2005 Cana's Feast
Varietal :	Pinot noir
Appellation:	Eola – Amity Hills (OR)
Vineyards:	Elton Vineyards
Name:	Cuvee "G"
pH :	3.66
Total acidity:	0.66 grams/liter
Alcohol:	14.6%
Cases produced:	126
Case weight:	39 lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	7 12196 70007

Harvest report

Our 2005 Cana's Feast Elton Vineyard Pinot Noir is comprised of Pommard and Dijon clones (114, 115, and 777). As this was only the second year these vines were in production, it is not surprising that the fruit was harvested as early as September 29th. Brix ranged from 24.5 - 25.3, with pH ranging from 3.47 - 3.56, and TAs of 0.59 - 0.68 g/100 mL. From the near 6 acres, we received a little more than 3.5 tons. True to clonal expression, the Dijon clones exhibited a more advanced ripening over the Pommard clone. While such differences may be more challenging to manage initially, it ultimately provides greater diversity to draw from during the blending process.

Winemaking process

The fruit was entirely destemmed, then cold-soaked for 4 days before being inoculated with a selected strain of commercial yeast. As with all of our fruit, fermentation was carried out in small, 1½ ton bins. The cap was punched down twice a day and lightly pressed-off after 12-16 days. Press fractions were kept separate and the wine was moved directly to a mixture of new Allier medium plus toasted barrels and older neutral wood. After three months of "sur lees" aging and the completion malolactic fermentation, the wine was racked clean and finally bottled in August of 2006. This wine was neither filtered nor fined.

Tasting notes

Aromas of dark fruit, toast, barrel char, and earth lead into a palate of tart red raspberry, pomegranate, toasted barrel notes, and smoke. The soft, supple entry of this wine is complimented by bright acidity and creamy tannins, and would pair exceptionally well with mushrooms, lamb, and game meats. This wine may be expected to develop over the next 5-7 years.



Northwest Red Wines of Distinction