

American Grand Cru – Wine Enthusiast



2004 BLOCK 23

Retail Price: \$48 per bottle

Pinot Noir Clones:	Pommard
Harvest Dates:	October 1 st , 2 nd 2004
Grape Yield:	1.50 tons per acre
Quantity Produced:	462 six-packs of 750 ml 24 bottles of 1.5 L
Date Bottled:	August 8, 2005
Fermentation Notes:	100% destemmed fruit with a high proportion of whole berries
Alcohol:	14.5%
Elevage (Aging):	10 months in 60% new Burgundian oak; 40% previously-filled Burgundian barrels.
Vineyard Source:	Shea Vineyard: Block 23

Tasting Notes:

This wine bears a very strong resemblance with our Block 23's of earlier years. It opens with aromas of black cherries, red candied fruits and cedar wood aromas. Flavors of raspberry and dark plum are met with mouth coating tannins. Its finish is clean and long. We have replanted Block 23 and this will be the last release from this block for some time.