

American Grand Cru – Wine Enthusiast



2004 ESTATE

Retail Price: \$38 per bottle

Pinot Noir Clones:	Pommard, Wädenswil, Dijon 115, 777, 828
Harvest Dates:	September 9, 10, 11, 15, 24, 25, 29; October 1, 2, 4, 2004
Grape Yield:	1.64 tons per acre
Quantity Produced:	1,333 cases of 750 ml 24 bottles of 1.5 L
Date Bottled:	August 9, 2005
Fermentation Notes:	3% whole cluster; 97% destemmed fruit with a high proportion of whole berries.
Alcohol:	14.5%
Elevage (Aging):	10 months in 43% new Burgundian oak; 57% previously-filled Burgundian barrels.
Vineyard Source:	Shea Vineyard: Blocks 5, 7, 19, 21, 22, 23, 25, 32, 33, Oak Block

Tasting Notes:

This is always our signature Shea Vineyard blend. It comes from fruit from throughout Shea Vineyard. This wine gives off beautiful aromas of blueberries, rose pedals and boysenberries. The palate shows plums and blackberries. It is quite concentrated and is perhaps our best Estate yet.