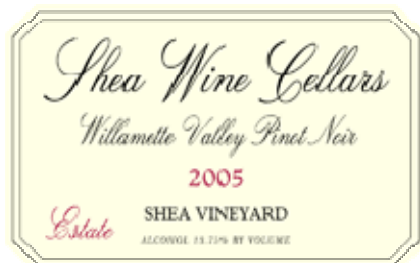


## American Grand Cru – Wine Enthusiast



### 2005 ESTATE Willamette Valley Pinot Noir

**Retail Price: \$40 per bottle**

---

<b>Pinot Noir Clones:</b>	Pommard, Wädenswil, Dijon 114, 115, 777, 828
<b>Harvest Dates:</b>	September 25th, 27th, 28th, 29th, 30th; October 2nd, 3rd, 8th, 12th, 2005
<b>Grape Yield:</b>	2.28 tons per acre
<b>Quantity Produced:</b>	2,799 cases 750 ml   108 bottles of 1.5L
<b>Date Bottled:</b>	August 9th, 2006
<b>Fermentation Notes:</b>	1% whole cluster, 99% destemmed fruit with a high proportion of whole berries.
<b>Alcohol:</b>	13.75%
<b>Elevage (Aging):</b>	10 months in 29% new Burgundian oak; 71% previously-filled Burgundian barrels.
<b>Vineyard Source:</b>	Shea Vineyard: Blocks 5, 7, 14, 19, 21, 22, 23, 24, 25, 28, 29, 32, Oak Block, Back Block

#### **Tasting Notes:**

"Medium deep ruby color; pretty, spicy, earthy, black cherry and blueberry aromas; deep complex, spice, black cherry and blueberry flavors, earthy, forest floor notes, moderate tannin and oak; good structure and balance, long finish. This Pinot is just a bit tight right now, but with some time in bottle and in the glass, it will open up all the components are there."

#### **Pinot Report**