

American Grand Cru – Wine Enthusiast



2004 POMMARD CLONE Willamette Valley Pinot Noir

Retail Price: \$52 per bottle

Pinot Noir Clones:	Pommard
Harvest Dates:	September 27th, 29th, 2005
Grape Yield:	2.76 tons per acre
Quantity Produced:	375 six-pack cases of 750 ml 42 bottles of 1.5 L
Date Bottled:	August 8th, 2006
Fermentation Notes:	100% destemmed fruit with a high proportion of whole berries.
Alcohol:	14.4%
Elevage (Aging):	10 months in 63% new Burgundian oak; 37% previously-filled Burgundian barrels.
Vineyard Source:	Shea Vineyard: Block 32, 24

Tasting Notes:

Medium deep ruby color, very deep, complex black cherry and blueberry aromas with some earthy and toasty notes, deep, rich, complex with lush black cherry and blueberry flavors, silky in the middle, earthy and toasty notes, some tannin, good structure and balance, long finish. WOW! Silky, deep and complex, this lush Pinot also has the backbone for the cellar. Drink now (give it some time in the glass) or put it in your cellar for a couple of years."

Pinot Report