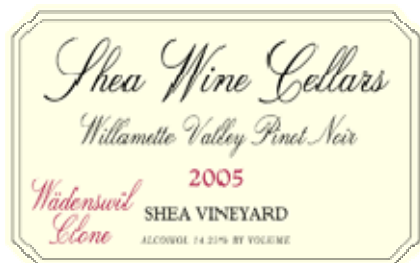


American Grand Cru – Wine Enthusiast



2005 WADENSWIL CLONE Willamette Valley Pinot Noir

Retail Price: \$52 per bottle

Pinot Noir Clones:	Wädenswil
Harvest Dates:	September 25th, 29th, 2005
Grape Yield:	2.42 tons per acre
Quantity Produced:	624 six-pack cases of 750 ml 24 bottles of 1.5 L
Date Bottled:	August 9th, 2006
Fermentation Notes:	5% Whole Cluster, 95% destemmed fruit with a high proportion of whole berries.
Alcohol:	14.25%
Elevage (Aging):	10 months in 52% new Burgundian oak; 48% previously-filled Burgundian barrels.
Vineyard Source:	Shea Vineyard: Blocks 7, 28, 29

Tasting Notes:

"Medium deep ruby color, earthy, spicy black cherry aromas with a hint of oak, ripe, rich, slightly stewed black cherry fruit, earthy with some forest floor notes, moderate tannin and oak, good structure and balance, long finish. A ripe and earthy Pinot, this wine would be great with roasted chicken or mushroom anything."

Pinot Report