

American Grand Cru – Wine Enthusiast



**2006 ESTATE Willamette Valley Pinot Noir**

**Retail Price: \$45 per bottle**

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<b>Pinot Noir Clones:</b>	Pommard, Wädenswil, Dijon 114, 115, 777, 828
<b>Harvest Dates:</b>	September 17th, 26th, 27th, 28th, 29th, October 2nd, 4th, 5th, 2006
<b>Grape Yield:</b>	2.21 tons per acre
<b>Quantity Produced:</b>	2,500 cases 750 ml   100 bottles of 1.5L
<b>Date Bottled:</b>	August 8th, 2007
<b>Fermentation Notes:</b>	4% whole cluster, 96% destemmed fruit with a high proportion of whole berries.
<b>Alcohol:</b>	14.25%
<b>Elevage (Aging):</b>	10 months in 49% new Burgundian oak; 51% previously-filled Burgundian barrels.
<b>Vineyard Source:</b>	Shea Vineyard: Blocks 5, 7, 13, 19, 20, 21, 22, 23, 24, 25, 28, 29, 32, Oak Block

**Tasting Notes:**

This Pinot has a wonderful bouquet that fills the room. It is a concentrated Pinot with a strong perfume of blackberries and rose petals. Refined tannins provide structure for a complex mix of blue and black fruit on the palette. It was a ripe vintage uninterrupted by rain at harvest and this wine shows it.