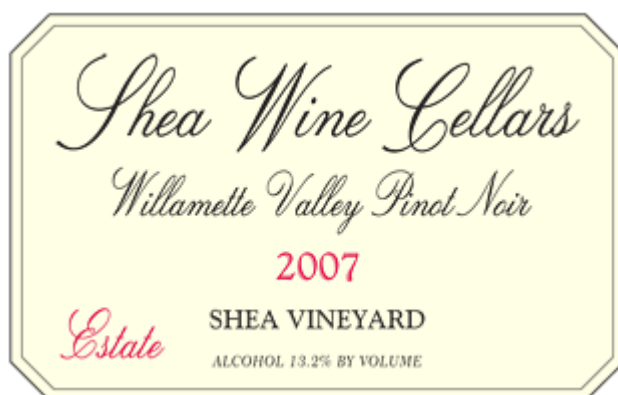


Shea Vineyard: American “Grand Cru” – *Wine Enthusiast*



2007 ESTATE Willamette Valley Pinot Noir

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|----------------------------|---|
| <b>Pinot Noir Clones:</b>  | Pommard, Wädenswil, Dijon 777,115,114, 828                                      |
| <b>Harvest Dates:</b>      | September 27-30, October 5-6 and 12-14, 2007                                    |
| <b>Quantity Produced:</b>  | 4,100 cases of 750 ml   |
| <b>Date Bottled:</b>       | August 6-8, 2008  |
| <b>Fermentation Notes:</b> | 6% Whole Cluster  |
| <b>Alcohol:</b>            | 13.2%   |
| <b>Elevage (Aging):</b>    | 38% New Oak   |
| <b>Vineyard Source:</b>    | Shea Vineyard: Blocks 7, 9, 11, 14, Oak, 19, 20, 21, 22, 23, 24, 28, 29, 32, 33 |

**Tasting Notes:**

This release is beautifully balanced wine that shows the full complexity of Shea Vineyard. Aromas of ripe red cherry, black raspberry, hibiscus tea and exotic spices lead to concentrated red and black fruit and elegant tannins on the palate. The finish is long and complex. This elegant Pinot will be a wonderful accompaniment to a fine dining experience.

**Reviews and Ratings:**

**Robert Parker's Wine Advocate: Rating: 91** "Dark ruby-colored, it offers up a fragrant perfume of smoke, incense, earth notes, black cherry and black raspberry. On the palate it is already exhibiting complexity with its amalgam of spice notes, succulence, black fruits, and depth."

**Wine Spectator: Rating: 90** "Cherry and roasted meat flavors....gains intensity with each sip."

**Pinot Report: Rating: 94** "medium deep ruby color.....rich, complex red cherry flavors with baking spice and clove notes; elegant mouthfeel; sweet oak, good structure and balance; long finish. Elegant, extremely interesting Pinot this is drinking very well right now. The broad range of flavors and great structure make this a great Pinot for the table."