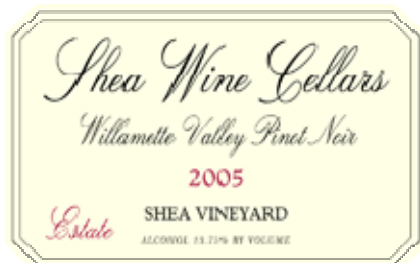


American Grand Cru – Wine Enthusiast



2005 ESTATE Willamette Valley Pinot Noir

Retail Price: \$40 per bottle

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