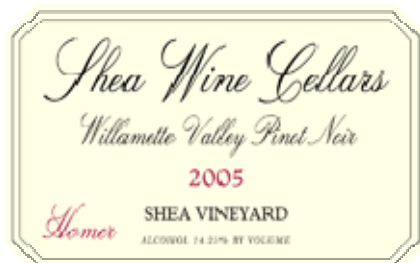


American Grand Cru – Wine Enthusiast



2005 HOMER Willamette Valley Pinot Noir

Retail Price: \$75 per bottle

Pinot Noir Clones:	Wäidenswil, Dijon 115
Harvest Dates:	September 25th, 29th, 30th, 2005
Grape Yield:	2.32 tons per acre
Quantity Produced:	472 six-pack cases of 750 ml 66 bottles of 1.5 L
Date Bottled:	August 8th, 2006
Fermentation Notes:	5% whole cluster, 95% destemmed fruit with a high proportion of whole berries.
Alcohol:	14.25%
Elevage (Aging):	10 months in 81% new Burgundian oak; 19% previously-filled Burgundian barrels.
Vineyard Source:	Shea Vineyard: Blocks 7, 28, 29, Oak Block

Tasting Notes:

"Medium deep ruby color, deep complex aromas of black cherry, spice and pepper, deep complex, rich black cherry flavors with lots of earthy, spicy noted, moderate oak and tannin, good structure and balance, long finish. Big and bold with a good dose of toasty oak, however, the plush core of fruit really pulls it into balance."

Pinot Report