

American Grand Cru – Wine Enthusiast



2006 HOMER Willamette Valley Pinot Noir

Retail Price: \$75 per bottle

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<b>Pinot Noir Clones:</b>	Wäidenswil, Pommard
<b>Harvest Dates:</b>	September 26th, 27th, 28th, 29th, October 2nd, 2006
<b>Grape Yield:</b>	2.17 tons per acre
<b>Quantity Produced:</b>	505 six-pack cases of 750 ml   66 bottles of 1.5 L
<b>Date Bottled:</b>	August 8th, 2007
<b>Fermentation Notes:</b>	15% whole cluster, 85% destemmed fruit with a high proportion of whole berries.
<b>Alcohol:</b>	14.75%
<b>Elevage (Aging):</b>	10 months in 82% new Burgundian oak; 18% previously-filled Burgundian barrels.
<b>Vineyard Source:</b>	Shea Vineyard: Blocks 7, 32, 25, 28, 24

**Tasting Notes:**

This year's Homer has layers of flavor that seem to go on forever. Dark fruit themes mingle with hints of coffee, cloves and black cherries. Chewy tannins add wonderful structure. Homer is a wine of great ripeness, intensity and concentration.