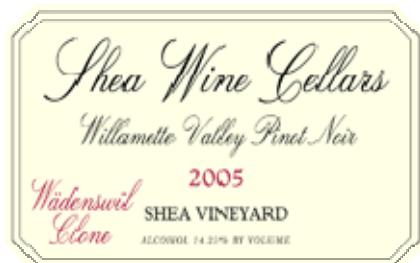


American Grand Cru – Wine Enthusiast



2005 WADENSWIL CLONE Willamette Valley Pinot Noir

Retail Price: \$52 per bottle

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<b>Pinot Noir Clones:</b>	Wädenswil
<b>Harvest Dates:</b>	September 25th, 29th, 2005
<b>Grape Yield:</b>	2.42 tons per acre
<b>Quantity Produced:</b>	624 six-pack cases of 750 ml   24 bottles of 1.5 L
<b>Date Bottled:</b>	August 9th, 2006
<b>Fermentation Notes:</b>	5% Whole Cluster, 95% destemmed fruit with a high proportion of whole berries.
<b>Alcohol:</b>	14.25%
<b>Elevage (Aging):</b>	10 months in 52% new Burgundian oak; 48% previously-filled Burgundian barrels.
<b>Vineyard Source:</b>	Shea Vineyard: Blocks 7, 28, 29

**Tasting Notes:**

"Medium deep ruby color, earthy, spicy black cherry aromas with a hint of oak, ripe, rich, slightly stewed black cherry fruit, earthy with some forest floor notes, moderate tannin and oak, good structure and balance, long finish. A ripe and earthy Pinot, this wine would be great with roasted chicken or mushroom anything."

**Pinot Report**