

Tasting Notes

A distinctive wine with rich aromas of black and red fruit, earth and spice. Aromas are complimented by flavors of black cherry, currant, and plum. Initial silky impression with round, warm mouth-feel and balanced acids. The finish is long with lingering warm tones of cinnamon and clove. A well-integrated wine that expresses the terroir of the Willamette Valley appellation. Peak drinkability Now -2010.

Technical Data

Grape Type: Pinot Noir

Appellation: Willamette Valley

Vineyard Source: Peter Michael, Tualatin Estate, Willamette Valley Vineyards, Kraemer, Davis Creek, Chapelton Hill, Meridian

Harvest Date: September 24 - October 24, 2005

Harvest Statistics

Brix: 22.4 - 24.5°

Titrateable acidity: 5.9 - 7.5 g/L

pH: 3.2 - 3.7

Finished Wine Statistics

Alcohol: 13.5%

Residual sugar: less than 0.2%

Total acid: 5.9 g/L

pH: 3.64

Filtration: DE and Millipore

Yeast Strain: Proprietary/BM-45

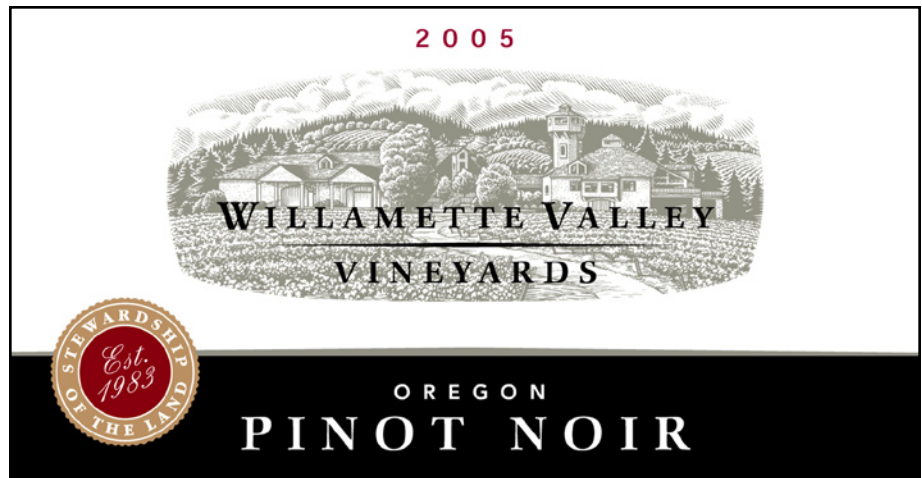
Fermentation: Stainless Steel

Barrel Regime: 20% New French Oak

Bottling Date: August 2006

Cases Bottled: 16,731

Release Date: January 2007



Vintage Facts 2005

We began our 2005 winter pruning in cold, wet weather. At the close of the winter we were surprised by a string of sunny, dry days and warm temperatures in the mid 60s. The dormant vines started to push frightfully early. The first part of the year was the driest on record. The rains finally came with cooler temperatures slowing down the growing vines and by early May the growing season was back on track. However, the consistent spring rains reduced the fruit set. In May, rain during bloom brought the crop levels to lower than average levels for the Willamette Valley. During the summer, few days reached above 90 degrees providing excellent growing conditions. The small fruit set and the moderate summer temperatures allowed the grapes to ripen gracefully. The cooler temperatures allowed for extended hang time, which brought more evolved flavors without raising sugar levels. We picked all fruit before the November rains set in.

In general, the 2005 vintage wines from the Willamette Valley are back to normal with alcohol levels in balance with complex flavors. We expect this vintage to be classic Oregon.

Winemaking Notes

The stylistic vision of this wine is pure Pinot Noir fruit with a soft juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle: picked at peak ripeness, the fruit is gently destemmed with approximately 20% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five day

cold soak extraction to improve fruitiness and mouthfeel. On the fifth day the must is inoculated with yeast and allowed to warm up to peak fermentation temperature of 88 degrees F. Fermentation takes place for approximately 14 days in small lot 3/4 to 10 ton stainless steel tanks. Twice daily, we mix the cap back into the fermenting juice by introducing blasts of air at the bottom of the fermenter causing the skins to be drawn back down the inside of the fermenter. A light pressing takes place at approximately 1% sweetness and allowed to settle in tank over night. The following day the new wine is barreled with light fluffy lees where it finishes primary fermentation and undergoes malolactic fermentation.

Food and Serving Suggestions

This wine will make a great companion to grilled salmon, duck, roasted turkey, grilled lamb and a variety of mushroom dishes.

Wording for Wine List

Distinctive flavors of black cherry, plum, and spice. A long, lingering finish.