



2004 SHEA VINEYARD PINOT NOIR

Production: 171 cases
Bottled: September 15th 2005
Release Date: April 2006
Suggested Retail Price: \$75.00

Shea Vineyard is one of the five single vineyard Pinot noirs produced in 2004. This vineyard is a southeast-facing slope in the Yamhill Carlton appellation of northern Yamhill County at an elevation of about 300 feet. Block 13 from which the fruit was harvested is grown on uplifted sea bottoms soil and was planted in 2000 with Dijon 114 Pinot Noir clone on 101-14 rootstock.

The 2004 vintage as for 2003, was an interestingly warm year that ultimately led to the production of very rich and higher alcohol wines. Bloom occurred mid June with a normal to low set. A dry, hot summer marked by 2 days of heavy rain in late August reduced the yield when the smaller berries (shot-berries) couldn't handle the excess water and split open, losing valuable tonnage and quality. The dry weather came back allowing the lost berries to dry up and fall off the clusters. The low resulting yields and beautiful fall weather came together to create intensely expressive fruit.

The Shea Vineyard Pinot Noir, harvested on September 25th at 1.61 tons per acre, was fermented by indigenous yeast in small fermentors. It was punched down three times daily, pressed very gently, and racked to a variety of new (57.14%) and 2 year old (42.86%) French oak barrels. The wine was racked out of barrels at the end of August before bottling mid September.

The 2004 Shea Vineyard Pinot Noir has an aroma of blackberry and black currant with a touch of lilac flower and light cigar box. Flavors of blackberry jam and black currant continue in the mid-palate, intermingling with coffee notes, toasty oak, leather and spices. The texture is round and soft, providing a rich, almost thick, mouth feel. The wine has a very long finish with spicy-peppery soft tannins.

Wine data: pH 3.83
 Total acidity (T.A.) .518 gr/100 ml
 Residual sugar (R.S.) 0.2 gr/100 ml
 Alcohol 15.02%

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”