



## 2005 ANDEN VINEYARD PINOT NOIR

Production: 221 cases  
Bottled: September 13<sup>th</sup>, 2006  
Retail Price: \$60.00

*Jacques Tardy, winemaker*

### *The Vintage*

Harvest 2005 returned to “normal” following two hot and dry vintages. Bud break was two weeks earlier than usual due to unusually warm weather in March. A cold and rainy April delayed the growth some. Bloom started mid-June in the Willamette Valley with more cool and wet weather that limited the fruit set, making for an uneven set with small shot berries mixed with more normal size berries. The summer was dry and warm, with fewer days above 90 degrees than the two previous vintages. All the fruit was picked beautifully ripe and clean. The resulting low yields and beautiful fall weather came together to create intensely expressive fruit.

### *The Vineyard*

This vineyard is a southeast-facing slope in the Eola-Hills AVA of northern Polk County at an elevation of 300 to 400 feet. The blocks from which the fruit was harvested are made up of Jory soil and were planted in 1982, and then grafted to Pinot Noir Pommard and Dijon 777 clone in 1999.

### *The Cellar*

The Anden Vineyard Pinot Noir, harvested on October 13th at 2.3 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 (33.33%), one year old (33.33%), two year old (11.11%) and used French oak barrels (22.23%). The wine was racked out of barrels at the end of August before bottling mid September. It is a blend of one third Pommard and two third Dijon 777.

### *The Wine*

Sweet aroma mix of dark cherries, chocolate, and earth notes on the nose. The flavors consist of bright cherries, blackberries, and light earth-herbal notes and finishing with dark chocolate. The texture is creamy with nice acidity, and the finish lingers with spicy tannins that are present yet soft. This wine is rich and round, elegant, and will benefit from cellaring.

### *Wine data*

pH: 3.62  
Total acidity (T.A.): 0.62 gr/100 ml  
Residual sugar (R.S.): 0.2 gr/100 ml  
Alcohol: 12.9%

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