



## 2004 HAWKS VIEW PINOT NOIR

Production: 218 cases  
Bottled: September 15th 2005  
Release Date: October 2006  
Suggested Retail Price: \$60.00

This 2004 vintage is Torii Mor third bottling of Hawks View Vineyard as a Single Vineyard. Torii Mor receives fruit from several blocks including self-rooted Pommard, Hanzel selection and Wadensvil Pinot noir vines planted in 1991 with 7.5 x 5 spacing, and Dijon 777, 667, and 114 on Riparia gloire rootstock planted in 1998 with 7 x 4 spacing. The soil is Laurelwood series. Hawk's View Vineyard faces south/southeast and lies at an average elevation of 350 feet. This wine is made of 67% Dijon 667, 22% Pommard, and 11% Wadensvil clones.

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 grapes were picked from September 29th to October 4<sup>th</sup> at 1.98 ton per acre and were fermented by indigenous yeast in small fermentors. They were punched down three times daily, pressed very gently, and racked to a variety of new (11.1%) and used French oak barrels (22.2% 2 years old). The wine was racked out of barrels at the end of August before bottling mid September.

The 2004 Hawks View Vineyard Pinot Noir has a rich aroma of raspberries and red cherries with a note of oak. The flavors are of red cherries with a note of green herbs, the mouth-feel is shy at first then grows as the wine opens up with aeration while warming up on the tongue. The aftertaste is richer and sweeter with layers of red fruits, oak notes and light pepper spiciness. The wine has a good, medium sweet texture, with soft tannins that still show a little edge in the after taste.

Wine data: pH 3.78  
Total acidity (T.A.) 0.548 gr/100 ml  
Residual sugar (R.S.) 0.2 gr/100 ml  
Alcohol 14.02%

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