



## **2004 Olalla Vineyard Pinot Noir**

Production: 148 cases  
Bottled: August 2nd, 2006  
Release Date: November 2006  
Retail Price: \$55.00

Olalla Vineyard is located in the valley of the same name in the Umpqua Valley of Southern Oregon, near the town of Winston. It is owned and farmed by Bob Reid. The 4.5 acres were planted in 1975, and Bob purchased the vineyard in 1994. Originally it was planted with Chardonnay and the Pommard clone of Pinot Noir, the Chardonnay has since been grafted over to the Dijon 115 clone of Pinot Noir.

Trellised in the Scott Henry system which allows for more linear foot of canopy to counterbalance the higher vigor of the site, the vineyard is entirely managed by Bob. Only the best clusters are allowed to make it to harvest, making the yield closer to 2 tons per acre, which is an average in the Willamette Valley, but much lower than the local average.

The grapes were harvested on October 3<sup>rd</sup>, de-stemmed and fermented in open top stainless steel tanks. The wine was drained after 19 days and aged in French oak barrels for 20 months. This blend was comprised of a third Dijon 115 and two thirds Pommard clones, and aged in a third new and two thirds neutral barrels. The wine was unfiltered and fined with egg whites before bottling.

The 2004 Olalla Vineyard Pinot noir has a rich and sweet aroma with a mix of black cherries, blueberries, blackberries, cassis and caramel, framed by earthy notes of moist forest undergrowth.

The flavors show the same earthy, rich dark fruit notes with a mix of black cherries, blueberries and blackberries coupled with caramel- oak notes. The wine has a good balance of acid and tannins.

The texture shows richness and sweetness, displaying rich and ripe tannins that enhance the fruit components. This wine will benefit from a little more cellaring (until summer 2007), or decanted and aerated to soften up the tannins.

Wine data: pH 3.35  
Total acidity (T.A.) 0.61gr/100 ml  
Residual sugar (R.S.) 0.2 gr/100 ml  
Alcohol 14.2%

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