



2004 OLSON ESTATE VINEYARD PINOT NOIR

Production: 220 cases
Bottled: September 15th 2005
Release Date: May 2006
Suggested Retail Price: \$60.00

Olson Vineyard is one of the five single vineyard Pinot noirs produced in 2004. It is Torii Mor's Estate vineyard, located in the Red Hills of Dundee in Yamhill County, in the Dundee Hills appellation, and was initially planted in 1972. The south, southeast slope, along with the 825 foot average elevation, aid in this site's ability to ripen beautifully balanced Pinot Noir. The vineyard is planted with the Pinot noir clones of Pommard, Wadenswil, Dijon 667, and the Coury selection.

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 on October 3rd and 5th at 0.71 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% 1 year old and 44.4% 2 years old). The wine was racked out of barrels at the end of August before bottling mid September.

The 2004 Olson Vineyard Pinot Noir has aromas of sweet black cherries, roses and pencil shavings from the new oak. The flavors are round and soft, with layers of sweet black cherries, boysenberries, light vanilla oak notes, and a soft long spicy finish, the mouth feel is rich with noticeable heat from the alcohol. The ripe tannins complement the sweet fruit and envelope the mouth for a long and elegant finish.

Wine data: pH 3.69
Total acidity (T.A.) 0.55 gr/100 ml
Residual sugar (R.S.) 0.2 gr/100 ml
Alcohol 14.5%

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