



2005 Shea Vineyard Pinot Noir

Production: 171 cases
Bottled: September 15th 2006
Release Date: October 2007
Suggested Retail Price: \$75.00

Jacques Tardy, Winemaker

The Vintage

The 2005 harvest returned to “normal” following two hot and dry vintages. The year started with a warm spell in March that started the bud break by the end of the month, two weeks earlier than average. Then April turned cold and rainy delaying the growth. Bloom started mid June in the Willamette Valley with more cool and wet weather that limited the fruit set. The rainfall during bloom made 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 average. All of our fruit was picked beautifully ripe and clean. The beautiful fall weather came together to create intensely expressive fruit.

The Vineyard

Shea 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 bottom soil and was planted in 2000 with Dijon 114 Pinot Noir clone on 101-14 rootstock.

The Cellar

The Shea Vineyard Pinot Noir, harvested on October 5th at 2.16 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 (44.44%), 1 year old (11.11%), 2 year old (11.11%), and neutral (33.34%) French oak barrels. The wine was racked out of barrels at the end of August before bottling mid September.

The Wine

The 2005 Shea Vineyard Pinot Noir has an aroma of dark chocolate, Welch’s grape juice, blackberry and notes of leather and earth. Flavors of black cherry, dark cacao (chocolate powder) and dark berries continue in the mid-palate, intermingling with coffee, toasted oak, leather and spices. The texture is round and soft, providing a rich, almost thick, mouth-feel. The wine shows a lot of elegance and has a very long finish with spicy-peppery soft tannins.

Wine Data

pH 3.80
Total acidity (T.A.) .56 gr/100 ml
Residual sugar (R.S.) 0.2 gr/100 ml
Alcohol 13.5%

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