



Deux Vert Vineyard, Pinot Noir, Yamhill-Carlton, 2004

A brilliant translucent ruby color. The rich nose is redolent with earthy wild cherry aromas layered with tobacco, cedar and vanilla. Deep smoke and tar flavors open into a dense ripe plum with black cherry highlights. The finish is mouth filling and warm with an irresistible hedonistic appeal. Deux Vert Vineyard is in the Yamhill-Carlton District AVA on classic Willakenzie soils and is farmed with great passion by owners Mike and Patty Green.

Release Date: September 2007

Harvest Date: September 25, 2004

Production: 120 cases

Vintage Description: In 2004, a warm winter led to early bud break. Cool weather ensued around "bloom", a critical time when the vine's flowers set and form berries. Showers resulted in poor fruit set, or shatter. The amount of shatter was different from vineyard to vineyard typical of a showery weather pattern. The cool spring time weather also hastened disease pressure and tested our vineyard management skills to produce healthy grapes. After bloom, it was apparent our yields were going to be significantly lower than expected, but lower yields are a cornerstone of fine wine. The warm, dry summer was briefly interrupted by a cool, wet week in September, but once the dry weather returned, harvest began in earnest.

Vineyard: Deux Vert Vineyard (100%)

AVA: Yamhill-Carlton

Clones: Pommard, Wädenswil, Dijon (115, 114, 667, 1018).

Soil Types: Willakenzie

Vinification: Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were then hand sorted and then destemmed into 2 ton, open top stainless steel fermenters. The must was cold-soaked for 5 days and then inoculated with yeast. Fermentation was completed in 10 days and then racked into 60 gallon French oak barrels. The wine aged in wood for 10 months (20% new oak), then bottled unfiltered and unfinned and bottle aged for 24 months. No mechanical pumps were used in the vinification of this wine, gravity flow was used from the beginning to the end.

Wine Statistics:

Alcohol: 14.3%

Total Acidity: 6.97 g/l

pH: 3.67

Average Brix: 24

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