



## La Colina Vineyard, Pinot Noir, Dundee Hills, 2004

Rich and full, the beautifully translucent ruby color is a fitting prelude to this robust, velvety wine. True to its roots, which are firmly planted in the red volcanic soils of the Dundee Hills, the 2004 La Colina is a luxurious pinot noir from start to finish. Ripe, spicy aromas are laced with bittersweet wild cherries, spices, vanilla and an earthy warmth. Full, exotic fruit dances on the palate with just enough backbone to balance the depth and concentration with a fresh, bright finish. Two to three more years of aging will bring all the aspects of this complex wine into perfect harmony.

**Release Date:** March 2007

**Harvest Date:** September 26, 2004

**Production:** 349 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:** La Colina (100%)

**AVA:** Dundee Hills

**Clones:** Pommard, Wädenswil, Dijon (777).

**Soil Types:** Jory Soil

**Vinification:** Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were then put onto a belted incline, feeding a Vaslin Bucher destemmer and destemmed into 2 ton, open top, stainless steel fermenters. The *must* was cold-soaked for 5 days and then inoculated with yeast. Fermentation was complete in 10 days, then the wine was pressed back into 2 ton tanks, settled overnight and racked into new 60 gallon French oak barrels. The wine aged in wood for 10 months (20% new oak), then blended and bottled unfiltered and unfinned, and bottle aged for 12 months. No mechanical pumps were used in the vinification of this wine, gravity was used from the beginning to the end.

### Wine Statistics:

**Alcohol:** 14.5%

**Total Acidity:** 6.75 g/l

**pH:** 3.58

**Average Brix:** 24.5