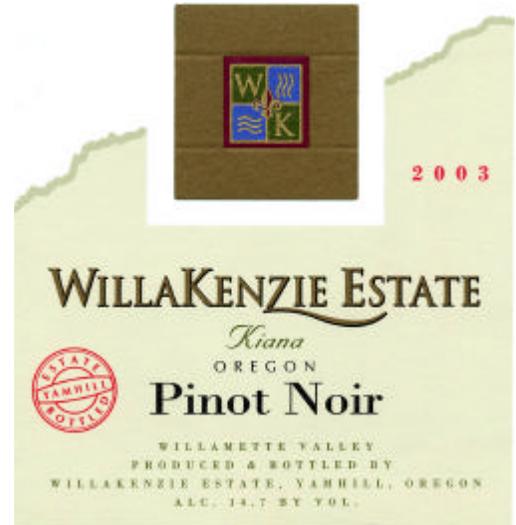


2003 Estate Grown Pinot Noir Kiana

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 620 cases
Retail: \$45.00



VINTAGE

The 2003 growing season was very unusual for Oregon. It started with a mild, very wet spring, but the rains stopped in mid May, and the rest of the growing season was abnormally dry with little or no rain at all until October 7. There was a heat wave in June followed by a warm, dry summer, and then an unusually warm second half of September with temperatures reaching 95° F on September 27. Since the vines set a very good crop, we had to drop fruit to achieve our target yields on the same level as the Burgundy Grand Crus. We irrigated the vines several times during the summer and early Fall to keep the vines in top condition. The September heat spike compressed the harvest time from a typical 3 weeks to just eleven days, with all the blocks maturing within a short time window. The sugar levels were quite high, nothing below 24 Brix for us, but we managed to maintain a high level of acidity with ripe tannins. We started harvest on September 25 and finished on October 5 with grapes showing an incredible level of color and concentration. 2003 will go on record as another great vintage for Oregon.

VINEYARDS

The vineyard is named after Ronni and Bernard's granddaughter Kiana, which is Hawaiian for goddess. The vines were planted in 1996 and 1997 using new Dijon clonal material Pinot Noir 777 and 114. Two different rootstocks were used according to the structure of the soil. The young vines were drip irrigated regularly for the first two years, then sparingly thereafter. The berries produced are characteristic of the new Dijon clones, tending to be smaller with a higher skin to juice ratio, which results in more intense flavors in the wine.

Yield: 2.4 tons/acre

Brix: 25.5

TA: 6.5

pH: 3.5

WINEMAKING

In our gravity-fed winery, this 2003 Pinot Noir was handcrafted to achieve a fully extracted and complex style. During this process, a cool maceration preceded the open-top, Burgundian style fermentation for a total of 23 days of skin contact and daily punchdowns by 'Bigfoot', our pneumatic punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% malolactic fermentation during the next 7 months. The wine spent a total of 12 months in 40% new French oak from a selection of five coopers. The wine was bottled unfiltered and unfined.

Alcohol: 14.7%

TA: 5.2

pH: 3.7

TASTING PANEL COMMENTS

The wine displays a deep garnet color with exceptional clarity. Aromas that begin with plum, strawberry and cranberry gain complexity from subtle floral tones of rose petals and violets. Flavors of fresh raspberry and cherry, followed by darker blackberry and blueberry fruit, show excellent concentration and balance and create an overall impression that is lively and bright. The long finish shows a touch of licorice. This elegant and attractive wine will improve for 2 or 3 years in the cellar and will continue to age well for at least 7 years. It will also benefit greatly from being opened several hours before serving. Kiana will pair beautifully with lighter fare such as salmon, poultry, grilled vegetables or Portobello mushrooms and milder cheeses.