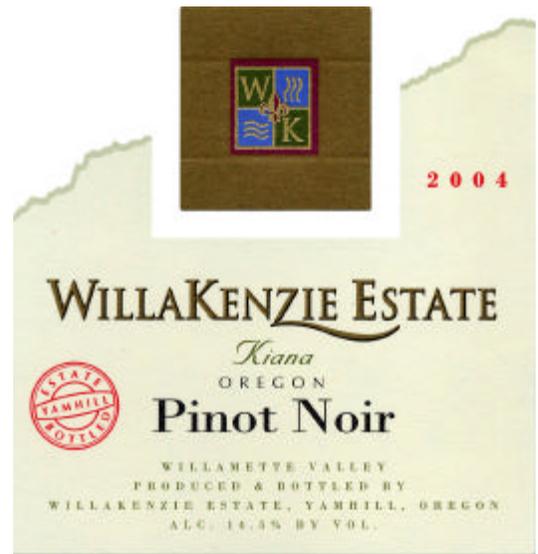


2004 Estate Grown Pinot Noir Kiana

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 344 cases (688 6-packs)
Retail: \$45.00



VINTAGE

The year began with normal rainfall, which filled our irrigation pond by the end of March. Bud break occurred at the end of that month. Bloom started in early June during a rainy and windy spell, giving us a very light fruit set. We enjoyed a moderately warm and dry summer, and started harvesting on September 9. This was followed by 10 days of unsettled weather with intermittent rainy periods, followed by drying winds and a long spell of dry warm weather. The rains had no adverse effect on the crop, and we resumed picking on September 22, finishing harvest with the Pinot Blanc on October 2. The 2004 vintage is characterized by low yields due to the light set in June (an average of only 1.38 tons per acre for Pinot Noir), lovely ripe flavors and excellent balance between tannins, acidity and sugars. The wines of 2004 are fruity and elegant, but they are in very limited supply and will surely sell out quickly. All of our 2004 Estate Pinot Noirs are now offered in 6 Packs and in a more elegant bottle which better reflects their style and status.

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: 1.6 tons/acre

Brix: 24.5

TA: 7.0

pH: 3.65

WINEMAKING

In our gravity-fed winery, this 2004 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 24 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 14 months in 40% new French oak from a selection of five coopers. The wine was bottled unfiltered and unfined.

Alcohol: 14.3%

TA: 5.0

pH: 3.8

TASTING PANEL COMMENTS

The aromas of 2004 Pinot Noir Kiana emphasize an attractive medley of red fruits with underlying floral notes of violets and rose petals. The flavors follow the aromas with bright cherry, cranberry and rhubarb. The fruit shows good concentration and a touch of sweetness, which combine with supple tannins and a round mouthfeel to create an overall impression that is elegant and feminine. The wine will improve for the next 3 years and cellar well for up to 10. It will pair beautifully with grilled salmon, braised veal, and roasted poultry.