

MAHONIA VINEYARD



Mahonia aquifolium
Oregon Grape

Pinot Noir

2005

ALC. 12.5% BY VOL.

WILLAMETTE VALLEY • OREGON

2005 PINOT NOIR TECHNICAL DATA

Grape Type: Pinot Noir

Clones: Pommard & Dijon

Soil Type: Jory

Appellation: Willamette Valley

Harvest Date: October 2005

Harvest Statistics:

Brix: 22°

PH: 3.12

T.A.: 8.65 g/L

Alcohol: 12.5%

Bottling Date: August 2006

Cases Bottled: 50

Release Date: May 2007

2005 VINTAGE NOTES

The year got off to an early start, but due to the cool, rainy spring and early summer, bloom was late and the crop was reduced due to poor set. The rest of the summer was dry and warm, with late September rains providing balance to the fruit. Weather during harvest was ideal, and the fruit was of excellent quality. 2005 Wines are well balanced, with moderate alcohol, good acidity, and supple tannins.

TASTING NOTES

This wine shares with past vintages a pronounced black cherry fruit and considerable viscosity. It has the firmness and concentration of the 2004 vintage yet with a bit more structure and a surprisingly bright fruit acid.

WINEMAKER'S NOTES

After fermentation in 400 gal. open-top vats, the wine was aged for 1 month in predominantly older French oak barrels with about 25 % new oak. It was racked gently off the sediment twice for clarity prior to bottling in August 2006 and was not filtered.

SERVING SUGGESTIONS

This classic Pinot Noir would pair well with salmon, wild game, and Gouda, Brie or medium Cheddar cheeses. Also try it with figs, berries, cherries, and chocolate for a light dessert.



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