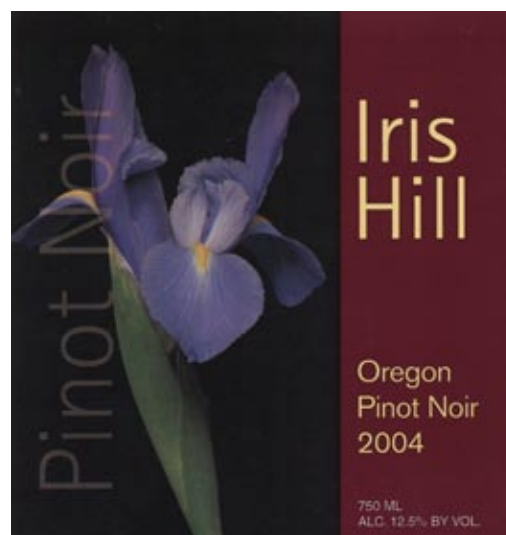


**2004
IRIS HILL
OREGON PINOT NOIR**



Retail Price:	\$20.00
Clones:	Pommard, Wadenswil, Dijon 113, 114 and 115
Grape Yield:	1.04 tons per acre
Fermentation:	Fermented for 1 week, punched down twice daily with high temperature of 75-80.
Final Analysis:	12.9% alcohol; TA 5.2g/l; pH 3.65
Elevage:	20-25% new French oak, 75% previously filled French oak barrels, medium toasts, followed by 9 months in barrel.
Vineyard Source:	Estate vineyard; Chalice Vineyard, located in Lorane, South of the Willamette Valley, 18 miles south of Eugene, on Bellpine and Jory soils with south and southeast facing slopes at an elevation of 700 – 1000 feet. Plantings: 1996, 1997, 1998, 1999 & 2000.
Tasting Notes:	This is a median bodied Pinot Noir, with aromas of bing cherries, strawberries, violets, and spices, mixed with subtle oak and good acidity. The wine is soft and smooth with a long finish.

Version: August 12, 2008 4:05 PM

**2005
IRIS HILL
OREGON
PINOT NOIR
ARETÉ**



Retail Price:	\$36.00
Clones:	Primarily Pommard, with small amounts of Dijon 113, 114
Grape Yield:	1.9 tons per acre
Fermentation:	Fermented for 1 week, punched down by hand twice daily with high temperature of 75-80.
Final Analysis:	12.5% alcohol; TA 5.7; pH 3.62
Elevage:	Aged 12 months in medium toast, French oak barrels. The finest barrels of the vintage were chosen for this exceptional bottling.
Vineyard Source:	100% Estate vineyard; Chalice Vineyard, located in Lorane, Oregon, 18 miles south of Eugene.
Tasting Notes:	A stylish, silky, full bodied Pinot Noir with raspberry, black cherry, and spicy, earthy notes on the nose. On the palate the mouth is filled with ripe flavors of Marion berries, blueberries and black plums, with hints of cinnamon and oak spice followed by a long and elegant fruit driven finish. This wine has excellent cellaring potential.

Version: August 12, 2008 4:05 PM

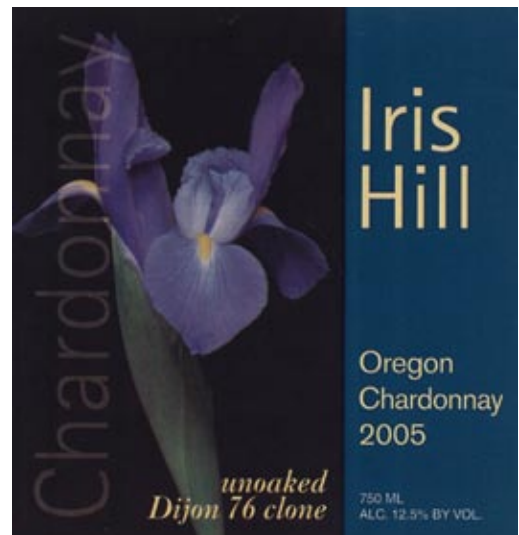
**2005
IRIS HILL
OREGON
PINOT NOIR
RESERVE**



Retail Price:	\$25.00
Clones:	Pommard, Wadenswil, Dijon Clones 113 & 114
Grape Yield:	2.0 tons per acre
Fermentation:	Fermented for 1 week in small open top fermenters, hand punch downs twice daily with high temperature of 75-80.
Final Analysis:	12.5% alcohol; TA 5.6 ; pH 3.68
Elevage:	Aged 11 months in medium toast, French oak barrels. Various coopers and types of oak.
Vineyard Source:	Estate vineyard; Chalice Vineyard, located in Lorane, South of the Willamette Valley, 18 miles south of Eugene, on Bellpine and Jory soils. The grapes we used were carefully selected from our oldest blocks and some of our youngest blocks based on ripeness and character.
Tasting Notes:	Soft, rich, full bodied Pinot Noir with black cherry, plum and earthy notes on the nose. Dark fruit flavors of blueberries, chocolate and tobacco with a long and elegant fruit driven finish.

Version: August 12, 2008 4:05 PM

**2005
IRIS HILL
OREGON CHARDONNAY - Unoaked**



Retail Price:	\$18.00
Clones:	Dijon 76
Grape Yield:	2.8 tons per acre
Fermentation:	Fermented for 1 week in stainless. No ML.
Final Analysis:	12.5% alcohol
Elevage:	Stored in Stainless steel tanks. Aged eight months.
Vineyard Source:	Estate vineyard; Chalice Vineyard, located in Southern Willamette Valley 18 miles south of Eugene, on Bellpine and Jory soils with south and southeast facing slopes at an elevation of 400 - 600 feet. Plantings: 1996, 1997, 1998, 1999 & 2000.
Tasting Notes:	Chablis like in character. Aromas of green apples, lemon chiffon, and melons. Steely with a mineral element; racy acidity with a nice long finish.

Version: August 12, 2008 4:05 PM