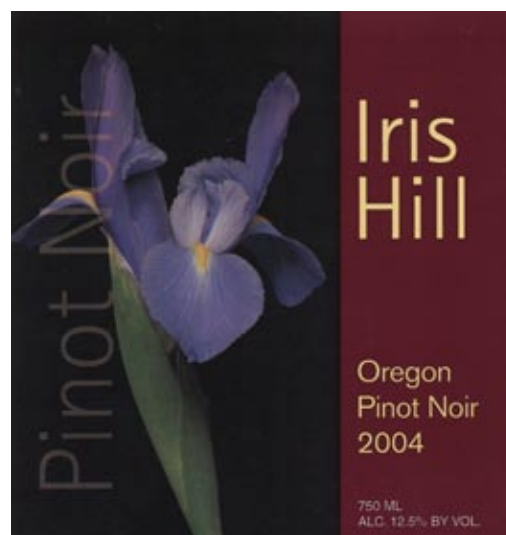


**2004  
IRIS HILL  
OREGON PINOT NOIR**



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.

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