

**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.

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