

**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.

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