



WINE The 2002 A to Z Pinot Noir is crafted from over a dozen different wines selected and blended by A to Z from over half a dozen of Oregon's best Estates and was composed and bottled in early August 2003. A multitude of Pinot Noir clones and styles of winemaking are represented as facets in this multidimensional blend. Aged in 100% French Oak of which 35% was new for 9 months the wine is a great example of the 2002 vintage in Oregon. 7,300 full bottle cases and 500 cases of half bottle cases were made. Large formats available upon request.

TASTING NOTES Good positive saturated Pinot Noir color. A precocious attractive Bing cherry, violet, floral nose immediately jumps out. Spicy, toasty oak notes resonate in the background of the wine. Sweet dark ripe raspberries, cassis and minerals (wet stones) come out with aeration. Very ripe, perfumed and heady with high-toned notes of bright red fruits. As the wine sits in the glass notes of roses and lavender begin to emerge. The wine enters the mouth with a great juicy succulence on the attack that leads to a lush entry. Harmonious ripe tannins lift the wine and add great balance to the copious fruit. Good ripe acidity for structure on the attack leads to an ethereal midpallet with an extremely long finish. This wine is a classic Oregon Pinot Noir and showcases the balance, poise and depth of the 2002 vintage.

WINERY Founded in 2001 by four friends from two families, Cheryl Francis, Sam Tannahill and Bill and Deb Hatcher. As a négociant, A to Z specializes in blending wines that achieve richness, harmony and complexity by expressing the essence of Oregon through each varietal.

VINEYARD The 2002 A to Z Pinot Noir is sourced from some of the finest vineyards and estates located in the cradle of Oregon's wine industry, the Willamette Valley. The vineyards of the Willamette Valley are grown mostly on south east to south west facing slopes in soils ranging from the dark red clay rich Jory to the yellow sedimentary soil Willakenzie. The long warm days and cool nights of Oregon allows Pinot Noir to ripen fully and beautifully.

VINTAGE The 2002 vintage was blessed with a faultless growing season that carried into a beautiful harvest. The fine weather at harvest not only allowed the grapes to be picked when they achieved a brilliant amount of sugar, but also when the flavors and tannins had become truly physiologically ripe. Healthy, concentrated, and thick-skinned the clusters were incredible. From the southern to northern ends of the valley the 2002 vintage was near perfect and will go down as one of the best in the history of Oregon.

A to Z

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