

# 2004 A to Z Oregon Pinot Noir



## TASTING NOTES

Our 2004 A to Z Oregon Pinot Noir has clear, dark garnet color with flashes of purple. Initial aromatics of ripe red fruits, violets, earth, blueberries and blackberries are followed by more subtle notes of smoke, lavender and fresh spices with hints of oak and cassis. The wine is balanced, structured and succulent offering a lovely entry, interesting mid-palate and great length. Ripe tannins, balanced acidity and depth of structure offer a beautiful balance between concentration and elegance. This classic Oregon Pinot Noir will emerge as our best yet.

## WINE

The 2004 A to Z Oregon Pinot Noir is crafted from more than forty different lots of wines, some produced by A to Z from purchased grapes and others selected and blended from over a dozen of Oregon's best estates. Many Pinot Noir clones are represented, as well as many styles of winemaking, creating a multi-dimensional blend, the essence of Oregon Pinot Noir in 2004. Aged in 100% French Oak for eleven months this wine was blended and bottled in August of 2005. 17,941 - 750ml bottle cases were made.

## VINTAGE

The 2004 Oregon vintage was anything but typical. The spring was early and warm. However, rain during flowering resulted in the worst shatter Oregon has experienced for years bringing very low yields, about half of normal. A hot summer seemed to promise an early harvest and for a small portion it did before the weather turned cold and rainy. Luckily the rain did not last for long and we were able to harvest well into October under beautiful skies. The wines from this vintage will be classical Oregon.



*A to Z*