



2005

NIGHT & DAY OREGON RED WINE

TASTING NOTES

Saturated dark purple/red color from rim to center that looks like a Bordeaux from a great vintage. The nose shows strong minerality and has complex initial aromas of blackberries, tobacco, pepper, iron, graphite, cassis and tar. With aeration aromas of cedar, Indian spices, bramble, boysenberries, blood orange, ripe plums and red currants emerge. In the mouth the attack is concentrated, structured and pure. As the wine continues to move across the palate, ripe tannins focus and bring balance to the young and generous fruit. The mid-palate is focused, strong and broad. At the end, a classic tannin/fruit balance gives the finish great clarity and astounding length. The final flavors end on a strong note of iron and minerality. Continuing the tradition of typicity, excellence and affordability demonstrated by Southern Oregon and A to Z, the 2005 Night and Day should drink well now and for 5 – 10 more years.

WINE

The 2005 A to Z Night and Day is sourced from some of the finest vineyards and estates located in the new frontier of Oregon's wine industry, the Rogue Valley. The vineyards of the Rogue Valley are grown mostly on southeast to southwest facing slopes in soils ranging from rocky clay to sedimentary soils to serpentine soils. The long hot days and cool nights of Southern Oregon allow Bordeaux and Rhone varieties to ripen fully and beautifully. This wine is comprised in the main of 33% Merlot, 25% Cabernet Sauvignon and 20% Cabernet Franc with 6% Syrah, 6% Grenache, 6% Sangiovese, 2% Nebbiolo and 2% Tempranillo blended for complexity, heightened aromatics and interest. Barrel aged in French oak from 100% Southern Oregon fruit. Bottled in early 2007.

VINTAGE

Although this seems to be cliché, the 2005 vintage was anything but typical. The spring set the tone for the rest of the growing season. We had a late budbreak and flowering with warmth turned to rain and as a result we experienced horrible shatter (two years in a row) which translated to very low yields. Mildew was a constant threat all the way into a cool July with tractors running night and day to spray the vineyards. Finally some hotter periods towards the end of August and beginning of September ensured that no mildew would grow. Nonetheless the year was perhaps one of the latest we have seen. Picking did not begin until early October.

The Bordeaux and Rhone varieties thrived in the heat of the Indian summer in Southern Oregon, but did slow down in the cooler weather of October. The higher elevation vineyards, the older vine vineyards and the younger vine vineyards all ripened at different times and we were able to spread out harvest, picking when we wanted. The clusters were perfect with beautiful ripe aromatics combined with deeper notes of red, black and blue fruits. There was a great range of flavors spread across the different varieties and a minerality that is missing in hotter years. Luckily the rain did not come back until mid-November down south and we were able to harvest the latest ripening grapes (Cabernet and Nebbiolo) into the first week of November. It was a nail biter vintage, but one of old world grace and elegance combined with new world richness.

A to Z

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