

# Grand Cuvée Pinot Noir

**Vintage:** 2005

**Varietal:** Pinot Noir

**Appellation:** Willamette Valley

**Cases Produced:** 382

**Bottled:** August 23, 2006

**Total Acidity:** 5.60 grams/liter

**Volatile Acidity:** .58gr/100ml

**Residual Sugar:** <.02%(dry)

**Alcohol:** 13.8%

**pH:** 3.60

## Winemakers Notes:

Earth, boysenberry and currant aromatics and mirrored flavors. Generously rich with a velvety texture, finely integrated tannins and lengthy finish.

## Vinification Process:

All fruit that comes through the door is immediately hand sorted ensuring, from the start, that only the highest quality fruit is used to make wine. It's then destemmed and not crushed allowing a percentage of whole berries to fall through into the fermentation, adding to our Grand Cuvée blends intense aromatics. All of the fruit is then gravity fed into our custom temperature controlled 6.5 ton open top stainless steel tanks and cold soaked at a constant temperature of 40F for a period ranging 2-10 days allowing for complete homogenization, integration and extraction of flavor. After determining the end of pre-fermentation maceration temperatures are raised to 65F in a matter of hours at which time our own proprietary yeast is added. During fermentation the must is gently punched down one to five times a day, using a pneumatic punch down device. The primary fermentation lasts between six to ten days with peak fermentation temperatures ranging from 86-91F. All free-run is then drained out from the primary fermenter and the remaining skins are lightly pressed off and kept separate. The wine then settles out for two to five days and racked off of its gross lees into barrels. Laid to rest in our temperature / humidity controlled barrel room this year's Grand Cuvée blend was put into 65% new French oak, and the balance into one year-old French oak. Laid to rest for eleven months the wines will have completed malolactic fermentation and have been sulfited, they are then blended to tank settled out and bottled on our own bottling line unfiltered and unfiltered.



## The Vineyards:

Our Grand Cuvée Pinot Noir is a coming together of three distinct and separate blocks within one highly regarded vineyard. Established in 1976, Alpine Vineyard is located in an incredible rain shadow created by the eastern slope of Oregon's Coastal Range in the south Willamette Valley at an elevation of 600-650 feet. Alpine Vineyards is one of very few original un-phylloxerated plantings/vineyards left in the Willamette Valley. This unique 35-acre vineyard is home to primarily Pinot Noir but also Pinot Gris, Chardonnay and interestingly a small successful planting of Cabernet Sauvignon. Belle Vallée sources from four special blocks within the vineyard each distinctly different from one another.

Vineyard	Block	Location	Clone	ph	TA	Brix	Harvest Date
Alpine (31%)	Old	Willamette Valley	Pommard	3.32	8.02	25.4	9/27/06
Alpine (50%)	East	Willamette Valley	Pommard	3.31	6.43	24.8	9/27/06
Alpine (19%)	South	Willamette Valley	Pommard	3.40	5.40	23.5	9/22/06

## Vintage Notes:

A drier than normal winter season combined with mild temperatures through January, February, and partly through March seemed to kick bud break off to an early start, ranging from late March through early April. Depending on our vineyards facing slope and elevation. This is a little earlier than the long-term average. Though off to an early start, May proved to make up for all the dry winter weather averaging 5-6 inches of rain and another 2 inches on average during the first weeks of June pushing the flowering period (bloom) up several weeks, some vineyards not completing bloom until early July. During bloom is not the optimum time to rain. This untimely weather pattern resulted in irregular fruit set with high variability. Our vineyards throughout the Willamette Valley reported ten to fifty percent losses. Lets just say, like 2004, Mother Nature did the thinning for us this year. Aside from the spring rains during bloom in June moderate temperatures emanated in early May and continued through the summer months. And unlike the past few vintages the Willamette Valley saw some rain every summer month keeping disease pressure in the vineyard a constant concern. Fruit set, cluster unfolding and berry development was variable to good. Shoot growth, starting at bud break, had come to its lag phase about the second and third week of July. Grape ripening progressed evenly and moderately. Verasion period (the turning of the grapes skin color from green to purple), started mid to late August. The windows of opportunity to pick dry fruit in late September and early October were broad, we picked over 35% of our Pinot by October 1st fully and physiologically ripe and the balance shortly thereafter showing beautiful balance.