

Panther Creek

2006 Shea Vineyard Pinot Noir

2006 Vintage Notes

Thanks to a mild spring with no significant frost or rain damage, our vineyard blocks had excellent fruit set. It was a hot summer, which would normally cause an early harvest; but September showers cooled down temperatures and brought sugar levels back into balance with acidity. This warmer than average vintage yielded Pinot noirs with structure, yet soft tannins reminiscent of blue and black fruits.

Vineyard Characteristics

Shea Vineyard is found in the hilly country outside of Newberg. This steeply contoured site sits atop sedimentary Willakenzie soils deposited by the Missoula floods and winds from the Columbia Gorge. A variety of clones are represented: Dijon clones 114, 667, 777; Pommard; and Wadenswil. Beginning with the benchmark 1994 vintage, Shea Vineyard has yielded some of Panther Creek's most remarkable wines.



Winemaking

Hand-picked grapes are gently destemmed, partially crushed, and then gravity-fed into fermentors. Allowing three days of passive cold-soaking, the fruit is fermented with native yeast strains, pressed, and settled before being racked into 100% French oak barrels (25% new). The wine is racked off lees in the winter, and returned to barrels for aging. The Shea Pinot Noir is aged in barrel between 16 months before bottling.

Tasting Notes

Ripe and full-bodied, this wine exudes both comfort and sophistication. Indulgent yet refined, starting with its bouquet, with aromas of plum, blackberry, anise, leather and vanilla. Followed by rich, spiced flavors, such as blackberry, black cherry, cocoa, orange peel, black pepper, currant, and earth.

As always, the Shea drinks beautifully in its youth, but deserves time to mature in the bottle.

Production: 2176 cases
Retail Price: \$40 / 750ml

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