



### **Growing Conditions**

The 2005 growing season was generally outstanding, with a perfectly mild September setting the pace. This vintage was not only prolific but also high in quality, a very rare combination. The tremendous amount of rain we received during the winter of 2005 helped to cleanse the soil profile. Coupled with the ideal weather conditions, the vines responded with tremendous energy at yields above expectations across the region and beyond. The key to this vintage was to spend additional money in the vineyard to balance out what would otherwise have been a high-yielding fruit load. 2005 was a perfect vintage to saignée (juice bleed) because of the abnormally larger berry sizes.

### **Tasting Notes**

Spicy and elegant black fruits with medium weight, great persistence and truly excellent transparency of the underlying terroir. This pinot has a unique fresh mushroomy/earthiness along with real breadth on the mid-palate and an underlying tannic backbone to allow for 6 to 10 years of potential development. And for those who don't want to wait, there is so much exuberant spice and fruit, pinot baby fat that allows for the wine to be enjoyed now.

*Fresh mushrooms, sweet cherries, and dusty, earthy, loamy scents emerge from the bouquet of the dark ruby-hued 2005 Pinot Noir Ampelos Vineyard. With attractive fleshiness in the mouth, elegance, and excellent overall personality and character, it will provide pleasure over the next 3-5 years.*

**Robert Parker, The Wine Advocate**

### **Production Notes**

96 cases produced  
14.7% Alcohol  
25% New French Oak  
40% Whole-Cluster Inclusion  
Native Yeast for both Primary and Malolactic Fermentations  
Not Fined and Not Filtered