



### **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**

*"This super-aromatic wine shows classic cool-climate Pinot Noir flavors of raspberry, rhubarb, cola, allspice and truffle. The palate is soft and velvety with layers of red fruits and exotic Asian spices. The wine is exuberant and concentrated and could be enjoyed now, though it will continue to improve for 5 to 7 years at the least. A great wine that needs to be on every great wine list.*

***Rajat Perr, Wine Director, Mina Group***

### **Production Notes**

140 cases produced  
14.8% Alcohol  
25% New French Oak  
40% Whole-Cluster Inclusion  
Native Yeast for both Primary and Malolactic Fermentations  
Not Fined and Not Filtered