

2004 OREGON SYRAH



Black pepper, licorice and spice aromatics complement a dense, ripe blackberry and cherry palate riding on a core of vanilla wood flavors and cassis. Layered dark fruit components and supple tannins integrate into a broad and savory finish.

Harvest Date: October 1-2, 2004

Brix at Harvest: 25.8

Finished TA: 5.4 g/L

Finished PH: 3.88

Vineyards: 45% Del Rio Vineyard *Rogue Valley*
39% Lewis Vineyard *Columbia Valley*
16% The Pines Vineyard *Columbia Valley*

Aging: 16 months in French oak: 9 months in 40% new French oak, 7 months in neutral French oak. Co-fermented with 1% Viognier

Bottled: March 2006

Cases Produced: 440

Release Date: July 2006

2004 WILLAMETTE VALLEY PINOT NOIR



Seductive nose of baked cherry pie, allspice and black currants. Broad expression on the palate displays soft tannins and a sweet core of red fruits. Softly textured and opulent with vanilla and Asian spice lingering on the finish.

Harvest Date: September 3 – October 5, 2004

Brix at Harvest: 25.0

Finished TA: 5.5 g/L

Finished PH: 3.70

Vineyards: 28% Palmer Creek Dijon 114/777, Eola Hills
15% Bella Vida Dijon 667/777, Dundee Hills
15% Seven Springs Dijon 115, Eola Hills
13% Momtazi Dijon 667/777, McMinnville Foothills
10% Shea Pommard, Yamhill-Carlton District
9% Justice Dijon 114, Eola Hills
7% La Colina Pommard, Dundee Hills
3% Bethel Heights Pommard, Eola Hills

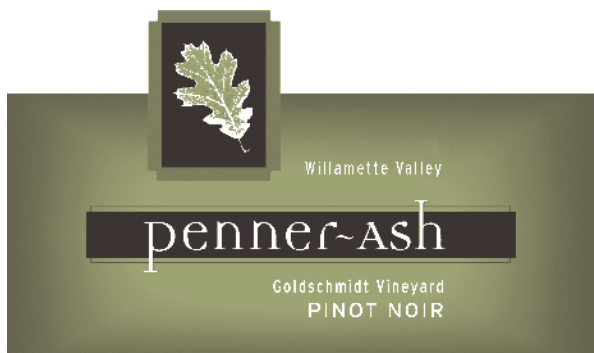
Aging: 10 months in 35% new French oak, 30% one year-old French oak and 35% in two year-old French oak

Bottled: August 2005

Cases Produced: 1,500

Release Date: April 2006

2004 GOLDSCHMIDT VINEYARD PINOT NOIR



Elegant notes of dense black cherries, violets and tea in the nose. Distinct creamy sweet core of fruit, along with coating tannins, complements a juicy and concentrated mid-palate. A refined finish showcasing the purity of fruit from the Dundee Hills.

Harvest Date: October 2, 2004

Brix at Harvest: 25.8

Finished TA: 6.0 g/L

Finished PH: 3.73

AVA: Dundee Hills

Vineyard: 100% Goldschmidt Vineyard *Coury Clone*

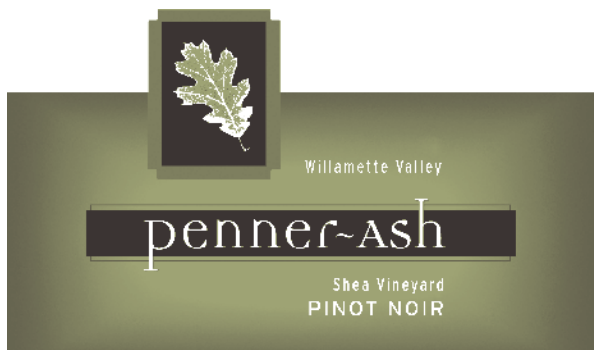
Aging: 10 months in 50% new French oak, 50% one year-old French oak

Bottled: August 2005

Cases Produced: 85

Release Date: April 2006

2004 SHEA VINEYARD PINOT NOIR



Aromas of red raspberry, green tea and herbal spice. Structured and focused red fruits throughout the palate display classic Pinot noir characteristics. Integrated tannins support dense fruit and add complexity. Long and expressive finish.

Harvest Date: September 13-15, 2004

Brix at Harvest: 24.5

Finished TA: 6.0 g/L

Finished PH: 3.92

AVA: Yamhill-Carlton District

Vineyard: 100% Shea Vineyard *Pommard and Dijon 114*

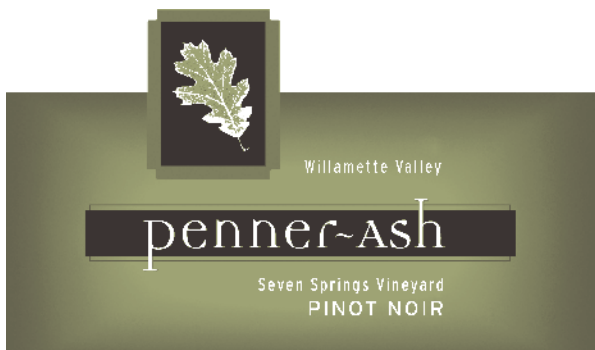
Aging: 10 months in 45% new French oak, 55% in one and two year-old French oak

Bottled: August 2005

Cases Produced: 240

Release Date: July 2006

2004 SEVEN SPRINGS VINEYARD PINOT NOIR



Hints of cassis, pepper and blackberry flavors in the nose. Distinctive earthy character and flavors on the palate with dense black cherry and sweet sassafras give way to a mineral and spicy structured finish.

Harvest Date: October 5, 2004

Brix at Harvest: 24.0

Finished TA: 6.7 g/L

Finished PH: 3.60

AVA: Eola Hills

Vineyards: 100% Seven Springs Vineyard *Dijon 115*

Aging: 10 months in 50% new French oak,
50% one or two year-old French oak

Bottled: August 2005

Cases Produced: 285

Release Date: August 2006

2005 OREGON VIOGNIER



Aromas of honeysuckle, citrus and pear. Mineral on the mid-palate. Creamy and oily texture gracefully moving into a long and lithe finish.

Harvest Date: October 10 and October 24, 2005

Brix at Harvest: 25.0 and 25.8

Finished TA: 5.5 g/L

Finished PH: 3.70

AVA: Rogue Valley

Vineyards: 20% Folin Vineyard, 80% Del Rio Vineyard

Aging: Fermented in stainless steel and aged on lees for 4 months before blending and bottling

Bottled: March 2006

Cases Produced: 255

Release Date: May 2006