

**So Much Good  
Pinot  
So Little Time**

# PinotFile

The First Wine Newsletter Devoted to Pinotficionados

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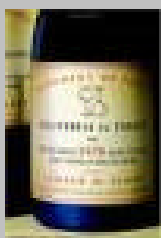
## “Judgment of Irvine”

This year marks the 30th anniversary of the “Judgment of Paris” organized by British wine merchant Steven Spurrier on May 24, 1976. This double blind tasting of California Chardonnay vs White Burgundy and California Cabernet Sauvignon vs Bordeaux shocked the world when California wines, several from Napa, were ranked ahead of the legendary French wines which included Mouton-Rothschild and Meursault-Charmes. The judges were all French wine experts - sommeliers, restaurateurs and chateau owners. Spurrier had expected the French wines to win, but the 1973 Stag's Leap Wine Cellars S.L.V. Cabernet Sauvignon and the 1973 Chateau Montelena Chardonnay were voted the top red and white wines respectively. The results were reported by *Time* magazine correspondent, George Taber, who was the only reporter at the event and dubbed it the “Judgment of Paris.” Armed with the verification that California's wines were the equal of their French counterparts, California vintners set their sights on more lofty achievements and the modern American fine wine industry was born.

The French, not surprisingly, tried every way they could to discredit the results. They claimed that the California wines would not age well and would lose their character over time. To commemorate the 30th anniversary of the event, Spurrier staged a repeat showdown in Napa with largely American judges and in London with an expert English panel. The same ten red wines tasted in the Paris event were judged. This time top wineries were asked to submit their newer reds and whites for tasting. This was billed as a “celebration” rather than a competition with no intention of embarrassing the French. However, several noted wineries from both California and Bordeaux refused to participate. Kistler, which makes 30,000 cases of wine a year declined, reportedly saying they did not have any wine to spare!! The French claimed that tasting Bordeaux and California Cabernet Sauvignon was unproductive and like comparing apples to oranges.

The results of the recent re-enactment of the original tasting found California wines again taking top honors. The 1971 Ridge Monte Bello Cabernet Sauvignon from the Santa Cruz Mountains finished first, and the 1973 Stag's Leap Wine Cellars S.L.V. Cabernet Sauvignon second. California wines took the top five places. Bordeaux took the next four slots - 1870 Chateau Mouton-Rothschild, 1970 Chateau Montrose, 1970 Chateau Haut-Brion and 1971 Chateau Leoville Las Cases.

George Tabor published a book in 2005 about the original event titled “Judgment in Paris: California vs France and the Historic 1976 Paris Tasting That Revolutionized Wine.”



This event inspired me to organize an informal tasting of North American Pinot Noir vs French red Burgundy on Friday, June 16, in Irvine, California. Some would say this an exercise in futility and inconsequential to compare the Pinot Noirs from the two disparate regions. However, it sounded to me like a good excuse to get a few pinotphiles together and drink some Pinot. Sure, we ranked the wines as to preference, but there was so much b.s. flying around the room that the results certainly cannot be taken too seriously. 12 wines were plucked from my cellar, 5 from California, 1 from Oregon, and 6 from different appellations of Burgundy. To make a comparison tasting somewhat even, top Pinot Noirs from America were compared to 1er Cru Burgundies from the excellent 1999 and 2002 vintages. The wines were tasted semi-blind in random presentation (a list of the wines was available but the wines were bagged). They were tasted over a few hours to allow time for them to unfold and undress. It was a heck of a good way to begin the Father's Day weekend. All of the wines were pristine, cellared properly since release and served in appropriate glassware. Most of the wines were thoroughly enjoyable. Wine # 6 (Bouchard Vigne L'Enfant Jesus) was "saddled" with Brett and judged as the worst by all tasters; wine #11 (Shea Wine Cellars Block 32) was felt to be corked by one taster. All of the tasters signed the 'PinotFile Tasting Panel Oath' (see page 10).

## The Wines

### American

**1999 Littorai Hirsch Vineyard Sonoma Coast Pinot Noir** 14.4% alc.

**1999 Calera Jensen Vineyard Hollister Pinot Noir** 14% alc.

**1999 J. Rochioli East Block Russian River Valley Pinot Noir** 14.2% alc.

**2002 Dehlinger Estate Russian River Valley Pinot Noir** 14.7% alc.

**2002 Shea Wine Cellars Block 32 Willamette Valley Pinot Noir** 14% alc.

**2002 Sea Smoke Botella Santa Rita Hills Pinot Noir** 14.2% alc.

### Burgundy

**1999 Domaine Jean-Luc-Dubois Beaune Bressandes 1er Cru Cuvee Unique VV** 13% alc.

**1999 Domaine Bachelet Gevrey-Chambertain Les Corbeaux 1er Cru** 13.5% alc.

**1999 Jean Raphet & Fils Morey -St.-Denis Les Combottes 1er Cru Reserve** 13% alc.

**2002 Domaine Comte Georges de Vogue Chambolle Musigny 1er Cru** 14% alc.

**2002 Bouchard Pere & Fils Gevrey-Chambertain Vigne L' Enfant Jesus** 13.5% alc.

**2002 Dominique Laurent Vosne Romanee Les Beaumonts 1er Cru** 13% alc.

When considering each taster's preference for their top six wines, most were split 50/50 among California and Burgundy. The results are generalizations. For example, three tasters voted the Vogue #1, but two other tasters did not have the wine in their top six).

#1 2002 Domaine Comte Georges de Vogue Chambolle Musigny ( Dubois Beaune Bressandes and Littorai received one first place vote). #2 1999 Littorai Hirsch Vineyard, #3 1999 Calera Jensen Vineyard, #4 1999 Domaine Bachelet Les Corbeaux, #5 2002 Dehlinger Estate, and #6 2002 Dominique Laurent Vosne-Romanee. For what its worth and to give you an idea of my palate, my top six from one to six were Vogue, Littorai, Calera, Dehlinger, Sea Smoke and Bachelet.

The tasters were also asked to tell whether they thought a wine was American or French. This is a lot more difficult than it sounds even with the visual clues. I humbly guessed 8 out of 12 correctly.

## Copeland Creek Pinot Hits The “Sweet Spot”

Don Baumhefner, owner and winemaker of Copeland Creek Vineyards, has a thing for something he calls the “sweet spot” in wines. His theory is that each vineyard has its own alcohol level or sweet spot at which the wine presents its optimum flavor profile. Don has been doing experiments for years. He takes the same wine, for example his Pinot Noir, and makes eight samples differing only in 0.1% alcohol level (say, for example, 13.2 through 13.9). He has given the “sweet spot tasting” to multiple groups across a cross-section of wine expertise, and each time the conclusion has been almost exactly the same: 13.4% was the preferred wine. He has done this for three different vintages now and to his surprise, the preferred level for each varietal tested was exactly the same each year. His Chardonnay came out to be 12.9% every year and his Pinot Noir 13.4% every year. He is convinced that higher alcohol wines mask many of Pinot Noir’s delicate flavors and obscure the terroir from which the grapes originate.

Don made his first barrel of wine thirty years ago in his family’s barn, and caught with the wine bug, began to work with legendary winemaker Joseph Swan in his Forestville vineyard and winery (refer to past issues of the PinotFile where Don relates his friendship and experiences with Joseph Swan). About the same time, he opened several wine bars in the San Francisco Bay Area. In 1980, he established the wine program at the new Santa Rosa restaurant, John Ash & Company. Here he worked as a sommelier and pioneered the practice of offering many fine wines by the glass. In 1992, he directed the Sonoma Mountain planting of the first Pfenfnder Ranch vineyard to Bordeaux varietals. Shortly thereafter, he supervised the planting of a 6 acre Pinot Noir vineyard (Swan and Dijon 114, 115, 777 and 828 clones) along the lower slopes of Sonoma Mountain near Copeland Creek and a Chardonnay vineyard on the south side of the mountain. All of the vineyards benefit from a long growing seasons in the Sonoma Coast appellation, where fog and ocean breezes temper the summer heat. Owner Peter Pfenfnder gives Don complete control of all winegrowing and winemaking from the three vineyards. Originally titled Pfenfnder Vineyards, the wines are now farmed and labeled under the name Copeland Creek Vineyards.



Don and the Prince at Martin Ray

The Copeland Creek style of Pinot Noir is one of finesse, balance, and easy drinkability. It is truly a table wine that can accompany most any good food. If you like Frankenstein Pinot wines - overripe, overoaked, manipulated, high alcohol, don't buy Don's Pinot. If you are looking for a marquee label, a heavy glass bottle, a wax closure and a titillating logo, you will be disappointed with Don's Pinot. If you want a winemaker that has been seen with Jessica Simpson, forget Don. If you want to spend \$60 to tell your friends you have the next great cult Pinot, don't buy Copeland Creek. But, if you like wine that actually complements food and doesn't need decanting for two hours to "open up," buy this wine. Fair price, excellent wine, and you won't be shi\*fac'd after one glass.

**2002 Copeland Creek Sonoma Coast Pinot Noir** 13.5% alc. 450 cases, \$30 (sold out). This charmer has a pretty and assertive nose of strawberries, cranberries and nutmeg. The deep cherry flavors are notable, but it is the Chambolle-like spice that really turned me on. Great when you pull the cork and equally fine an hour or two later (always a sign of quality and balance).

**2003 Copeland Creek Sonoma Coast Pinot Noir** 13.5% alc., \$30. This Pinot is more akin to one from the Russian River Valley than the Sonoma Coast. A lovely perfume of cherries, musk, vanilla and oak (I would like to put some behind my ear and cuddle up to my wife). Supersized dose of Bing cherries and a touch of exotic wood and spice on the finish. Perfectly balanced. A righteous wine with plenty of spunk.



Wine may be ordered from the website at [copelandcreekvineyards.com](http://copelandcreekvineyards.com). 10% discount for purchase of 1/2 case (pretty good deal these days). Call Don at 707-765-5997. Don believes clonal selection is by far the most important factor in elevating Pinot Noir from the status of "Cabernet's weak stepsister to its rightful place as the king of wine." His website offers an excellent treatise on Pinot Noir clones. He is a man of all trades: wine writer, educator, and consultant as well as his daily duties as wine-grower. Look him up at Pinot Days this coming weekend

## Dick Erath: 'Vintage Dick' Video

Oregon Pinot Noir pioneer, Dick Erath has a unique and charming video on his website at [www.erath.com/about\\_dick.html](http://www.erath.com/about_dick.html) titled "Vintage Dick." A ten minute video shows him driving around his vineyards in his truck, working in his winery, and hosting in his home, all with running commentary by him. A very quirky, yet personal and thoroughly humorous video.

Dick Erath planted his first Pinot Noir in the Willamette Valley in 1967, shortly after "Papa Pinot" David Lett. He had left the Bay Area of California and a career as an electrical engineer. He released his first Pinot Noir in 1983 (216 cases including some whites) and grew gradually to 118 acres and a production of 53,000 cases of Pinot Noir and 12,000 cases of white varietals annually. His initial attraction to wine was, like so many others, the appeal of an art form that had a lot of science attached to it. After 34 vintages, he has sold Erath Vineyards to Washington's Ste Michelle. He will continue at the winery in a supervisory and consulting role while he pursues another pioneering winegrowing development on 200 acres of land in Arizona. He recently received the Lifetime Achievement Award at the Oregon Wine Board's Industry Symposium.



## Byron: New Ownership But Tradition Continues

In 1964, Santa Barbara County's first commercial vineyard was planted in the Santa Maria Valley at the current site of Byron Vineyard & Winery. Ken Brown founded Byron Vineyard & Winery in 1974 and was a pioneer viticulturist and winemaker in the Santa Barbara County. Byron was purchased by Mondavi in 1990, and in 1996, a new 32,000 sq. ft multi-level, gravity-flow winery, designed by Ken Brown and noted architect R. Scott Johnson of Opus One fame, was completed. The current winemaker, Jonathan Nagy, was personally selected by Ken Brown to become the Director of Winemaking. Byron Vineyard & Winery was purchased by Legacy Estate Group in 2005. Ken Brown has departed to start his own label, Ken Brown Wines, but Nagy continues the tradition of high-quality Pinot Noir and Chardonnay from the Santa Maria Valley.

Nagy is a 1997 graduate of U.C. Davis. According to Ken Brown, "Jonathan has great wine knowledge and savvy instincts. At only 30 years of age, he has one of the best palates I've ever tasted with and I am confident that he will continue to produce world-class wines." Nagy has continued the tradition of Ken Brown of doing a yearly cooperage trial to see which French oak barrels most compliment the wines. He devotes much of his time to exploring and understanding the vineyards - a practice he also attributes to Ken's influence.

Byron currently works with four Pinot Noir Vineyards. Byron's Estate Vineyard, the Nielson Vineyard, was the first commercial vineyard planted in Santa Barbara County in 1964. The ownership of the vineyard passed from Uriel Nielson to Byron in 1989. Currently, there are 320 acres planted to Chardonnay, Pinot Noir, and some Pinot Gris and several Rhone varietals. The Pinot Noir clones are 113, 114, 115, 667, 777, Pommard and Swan. Bien Nacido Vineyard was planted in the early 1970s and since 1992, experimental plantings and new clones of Pinot Noir have been added. There are 250 acres of Pinot Noir in this prestigious vineyard. The third vineyard is Sierra Madre Vineyard, planted in 1974 and managed by experienced viticulturalist, Dale Hampton. It is located six miles west of the winery and is the western-most vineyard in the Santa Maria Valley. 43 acres are planted to Dijon clones 113, 114, 115, 667, 777, and Pommard. Byron produces a vineyard-designate Pinot Noir from each of these three vineyards as well as a blend of several vineyards labeled Santa Maria Valley.

**2004 Byron Santa Maria Valley Pinot Noir** 14.5% alc., 17,609 cases, \$25. This wine is a blend of grapes from the Nielson Estate Vineyard (90%) and Bien Nacido Vineyard (10%). This Pinot was aged 10 months in 25% new French oak. This wine has a pleasurable perfume of raspberries, plum and oak. The flavors feature darker fruits enhanced by notes of leather and oak. An elegant, silky styled wine with a nice little cherry kick at the end. The tannins are well-integrated. Cellaring for six months should mellow the oak flavors. A solid daily drinker.



**2003 Nielson Vineyard Santa Maria Valley Pinot Noir** 14.2% alc., 418 cases, \$40. This wine is a special bottling using a combination of 115, Pommard and Swan clones from one of the original Nielson Vineyard blocks used in experimental planting. The block is high on the shoulder of the Santa Maria bench, which limits the soil depth and gives it a slightly better exposure. Yield is a measly 1.5 tons per acre. Aging was in 30% new oak for 10 months. The nose is deep with dark berries, toast and chocolate. It builds in richness in the glass (always a good sign). Interesting dark Pinot fruits with a little tobacco and baking spice. Soft, sexy, elegant and finishes clean. The touch of French oak on the finish should move toward brown spice as the wine ages. A real charmer.

Order online at [www.byronwines.com](http://www.byronwines.com). Distributed by Wilson Daniels, Ltd. 707-963-9661.



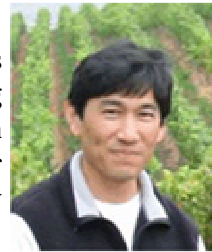
## Pinot Days

Pinot Days comes to San Francisco, June 24-25, 2006 at Ft Mason Center. On Sunday, June 25, 140 Pinot Noir producers, primarily from California, will be pouring along with food from 30 specialty artisanal Bay Area food producers. It is expected that over 3,000 thirsty pinotphiles will attend Sunday's walk-around tasting. Tickets are still available at [www.pinotdays.com](http://www.pinotdays.com) for \$45.

At Pinot Days, Crushpad will be demonstrating the making of Pinot Noir from grape to bottle. Recently, over 600 wine enthusiasts converged on San Francisco's Crushpad winemaking facility for its 3rd Annual Open House. There was a tasting of 2004 and 2005 vintages made at Crushpad and attendees watched fermentation trials and tried their hand at bottling. After only two years in business, Crushpad now boasts 1500 winemaker-customers in 30 states and four countries and has produced 15,000 cases of wine, making it the fastest growing ultra-premium winery in United States history. Crushpad allows everyone to become involved in making their own wine - no chateau, no famous winemaker consultant or wine dog required. To find out more about Crushpad, visit [www.crushpadwine.com](http://www.crushpadwine.com), or phone 415-864-4232.

## Kosuge Has New Label: "The Shop"

Byron Kosuge is a talented winemaker who made his name at Saintsbury in Carneros. He turned out a string of excellent Pinot Noirs and Chardonnays during the 14 years he worked there. He struck out on his own in 2001 with several projects including making Pinot Noir and other varietals in the Casablanca Valley of Chile for Kingston Family Vineyards. He formed a partnership with Emmanuel Kemiji, a Master Sommelier to form Miura Vineyards. Here he produced Pinot Noirs with extraordinary power from Pisoni Vineyard in the Santa Lucia Highlands and Hirsch Vineyard in the Sonoma Coast. His most recent project, The Shop, consists of a trio of releases: **2004**



**B Kosuge Wines The Shop Carneros Pinot Noir, 2004 B Kosuge Wines The Shop Hirsch Vineyard Sonoma Coast Pinot Noir, and 2004 B Kosuge Wines The Shop Hudson Vineyard Carneros Syrah.** The name, The Shop, harkens to the farm equipment workshop next to the vineyard and honors the owners of the Vineyard Management Company that he has worked so closely with through the years.



**B Kosuge Wines The Shop Carneros Pinot Noir**, 14.5% alc., 325 cases, \$30. A wonderfully fragrant wine upon opening with a wonderland of cherry and spice. Flavors of dark berries are opulent and layered and carry on and on in the finish. A perfectly composed fruit-driven masterpiece that is powerful, yet light on its feet. A lip smacker.

This is an excellent example of the "new" Carneros breed of Pinot Noirs. The "old" style often featured herbal and earthy notes. The new style has more black fruit and jam reflecting the newer Dijon clones and longer hang times employed.

Kosuge wines have limited retail distribution (try [hitime.net](http://hitime.net) or [rootscellar.com](http://rootscellar.com)). The label sports a website, [bkosugewines.com](http://bkosugewines.com), but this is not currently up and running.

## Mistakes and Clarifications from Last Issue

Readers of the last *PinotFile* pointed out my mistake on page 2 where I accredited Gallo with the slogan, “No wine before it’s time.” It was actually the rotund Orson Wells who was pictured on television reclining in a large, comfy chair holding a glass of wine and proclaiming, “Paul Masson will sell no wine before its time.” Richey Owen from Dallas, Texas, adds that “Mogan David’s slogan was ‘name dropper’ and who could forget that little gentleman in lederhosen from Italian Swiss Colony with his motto, ‘the little old winemaker, me.’” Richey notes that Orson Well’s ad must have had an impression on him for he was ready to try wine before his time!

Another reader provided the missing piece to the puzzle of Kalin Cellars. Apparently the winery was named Kalin (KAY-len), which is the local Indian word for ocean, because “it was the only local Indian word we could pronounce.” Kalin Cellars first wines, a Zinfandel and a Pinot Noir, were released in 1978.

## Kosta Browne Sighting

Wine Door is a full-service wine company that buys and sells collectable wines, offers appraisals of wines, conducts wine auction services, designs wine cellars, and has a California refrigerated warehouse for wine storage. They are located at 1360 Industrial Ave, Suite A9, Petaluma, CA 94952. The website is [www.winedoor.com](http://www.winedoor.com) and specific inquiries can be directed to Chadd Biehler at [chadd@winedoor.com](mailto:chadd@winedoor.com). The phone is 707-656-4521.

I have been astonished by the wine offerings sent out by e-mail in recent months including healthy stocks of DRC and Marcassin. There are no bargains, but they have the goods.

On 6/16/2006 I received an e-mail offering for 2004 Kosta Browne Pinot Noir.

The **2004 Kosta Browne Sonoma Coast Pinot Noir** is a blend of four vineyards: Kanzler, Guisti Ranch, Pleasant Hill and Dutton-Manzana, all located in and around Green Valley, one of the coolest regions in Sonoma County. 48 bottles available at \$95/btl. **2004 Kosta Browne Russian River Valley Pinot Noir** is a blend of four vineyards: Cohn (name recently changed to Benovia), Koplen, Amber Ridge and Bly. 48 bottles available @ \$95/btl.



## Lone Star Pinot Noir

Pinot Noir turns up in the strangest places sometimes. There are less than 100 acres of Pinot Noir in Texas, most of it north of Lubbock at higher altitudes. Messing Hof Winery & Resort in Bryan, Texas, has been producing Pinot Noir for decades. A desirable darkly colored Pinot Noir is obtained by flash fermentation (heat brought up to fix color and then the must is cooled quickly). They produce both a Private Reserve (250 cases) and a Barrel Reserve (13 cases). The winery also has a B&B and the Vintage House Restaurant.

Other producers include Bell Mountain Vineyards, Circle S Vineyards, Homestead Winery, Pheasant Ridge Winery (vineyard planted in 1979), Sister Creek Vineyards and Ste Genevieve Wines.

Readers from Texas say that the quality here is never something Texans can brag about but give them credit for trying.

## Stoller Vineyards: First Green Winery in Oregon

Stoller Vineyards is a 373-acre estate located on the southern slopes of the Dundee Hills. Easily visible from the major highway that connects Portland and the Willamette Valley, the site is known fondly as “Corton Hill” by local winegrowers, referencing its similarity to the famed wraparound hillside in Burgundy’s Cote d’Or. The farmland was purchased by Bill Stoller’s father and uncle in the 1940s and was primarily used to raise turkeys and grains such as wheat, barley and oats to use for feeding the turkeys. The farm grew to be the largest turkey facility in Oregon and continued until 1993. Bill Stoller purchased the property from his cousin in 1993 after the collapse of the Oregon turkey industry. The Stollers (pictured right) had long realized that the farm’s south-facing slopes were a prime vineyard site.

Bill Stoller fondly remembers his father and uncle talk about the slopes and soil of the land. They used to complain that it was so rocky that it would break discs and plows when they tilled. They did not have the rich soil of their valley floor neighbors, so yields of feeding crops were low. But once the Bill purchased the property, he realized that the rocky terrain, low yielding soils, and steep hillsides were perfect for growing grapes.



Working with partner, Harry Peterson-Nedry, with whom the Stollers co-own Chehalem, a well-known winery in Newberg, Oregon, and vineyard manager, Allen Holstein (who also managed the famed Domaine Drouhin and Knudsen Vineyards), the land was transformed from a turkey farm to a vineyard and winery. Planting began in 1995 with 10 acres of Chardonnay and 10 acres of Pinot Noir. The vineyards are tightly spaced, with a minimum density of 1,250 vines per acre (5’x7’ spacing) up to a maximum of 2,600 vines per acre (3’x5’ spacing). All vines have been planted on grafted rootstock. The clonal selection includes 2A (Wadenswil) and Pommard, as well as Dijon 113, 114, 115, 667 and 777.



Photo © Mike Haverkate

Over 130 acres have now been converted to vines. A bramble patch containing the farm throwaways and surrounded by turkey sheds was transformed into an open space for gatherings. Forests and meadows on the farm have been preserved and restored. Through the use of native and adaptive plantings, a landscape has been created that will not require irrigation after the two-year establishment period. Water waste from the winery is reused to irrigate a pasture to the west of the winery and process solids such as skins, stems, and seeds, are given to a nearby organic dairy which uses the compost to fertilize their pastures.



A “green” winery was constructed on the top of a knoll that provides a slope required for gravity flow of wine. Designed by architect Ernest Munch, the building is oriented to take advantage of solar energy and aligned to the magnificent views of the vineyards and Mr. Hood. This building is the first and only winery in Oregon to be 100% LEED-certified. The LEED (Leadership in Energy and Environmental Design) Green Building Rating System is a voluntary, consensus-based national standard for developing high-performance, sustainable buildings. The winery’s solar panels generate over 44,000 kilowatt hours of clean, renewable solar energy each year, a figure that serves more than 70% of the winery’s electrical needs. The gravity-flow system results in significant energy savings in production, and catacombs built into the winery serve to maintain an eco-friendly temperature in the facility. Recycled construction materials were employed throughout the building. Wine ages in a pair of subterranean cellars designed to maintain proper temperature. According to LEED-certification consultant Nina Tallering of Portland’s Green Building Services, “What stands out to me about the Stoller Vineyards facility is that it was built for posterity. It says that green buildings are appropriate and achievable outside urban environments.”



Photo © Mike Haverkate

This winery is very impressive and highly admirable, but how does the wine taste?

**2003 Stoller Vineyards Willamette Valley Pinot Noir** 14.3% alc., 1290 cases, \$36. Harvest was the earliest on record for the vineyard in this warm vintage. Yields averaged 2.53 tons per acre. Clonal mix is Pommard (59%), 115 (22%), 667 (9%) and 777 (10%). The wine was produced at Chehalem, using traditional methods. Aging was in French oak barrels, 60% new. This Pinot Noir reflects the vintage and is a Caliesque fruit-driven wine. The palate is sturdy, hearty, full and long with nice earth and ripe black cherry flavors. Subtle oak undertones are enticing. The cherries linger and linger on the finish which is a bit warm. For lovers of new world styled Pinot Noir, this is your cup of tea.



Also available: **2004 Stoller Vineyards JV Willamette Valley Pinot Noir** 14.4% alc., 850 cases, \$22. Pinot Noir made from young vines from the estate vineyard (so-called JV or Junior Varsity).  
**2004 Stoller Vineyards Willamette Valley Chardonnay.**

A tasting room is open by appointment. The website is [www.stollervineyards.com](http://www.stollervineyards.com). The wines are distributed nationwide. For more information about Stoller Winery, contact Dan Fredman at 323-899-9463.

