

# Auteur

2005 Pinot Noir Shea Vineyard  
Willamette Valley, Oregon

## THE VINEYARD

Shea Vineyard is one of the most prestigious vineyards in New World Pinot Noir, placing it squarely among the elite terroirs. Shea Vineyards consists of 140 dry farmed hillside acres located in Oregon's sub-appellation, Yamhill-Carlton. Yamhill-Carlton is situated in a rainshadow where storms often miss, leaving excellent dry conditions for Pinot Noir. Our Shea is harvested from the fabled *Back Block* of Shea Vineyard, the only other producer to get this fruit is Dick Shea, the owner of the vineyard. The soil is characterized by shallow sedimentary Willakenzie topsoil over fractured sandstone subsoil. Willakenzie soils tend to display darker fruit with concentrated blackberry and plum highlighted with notes of earth, pepper and minerals.

## THE WINEMAKING

Hand harvested on September 30, 2005 at 1.9 Tons per Acre. The Shea Pinot was fermented with native yeast, with 25% whole clusters and underwent an extended maceration to maximize the dense fruit character of this dark beauty. The wine was aged in 60% New French Cooperage and pressed before dryness. Unfiltered and unfined.

## THE PALATE

Dark crimson in color, perfumed with lavender, slate, and marionberry cut with mineral, anise, almond, sassafras and graphite. The explosive, weighty palate is layered with bright red berry fruit beneath delicate layers of floral, carbon and mineral. Structured with generous and supple tannins, the finish is infinite.

## TECHNICAL DATA

Released November 2006  
Harvested September 30, 2005  
100% Wadensvil Clone  
1.9 Tons per Acre  
25% Whole Cluster  
Native Yeast Fermentation  
60% New French Cooperage  
13.3% Alc by Vol  
171 Cases Produced