



## 2005 ELIZABETH'S RESERVE PINOT NOIR

**BACKGROUND** We first used the name “Elizabeth’s Reserve” in 1986 to designate the blend of our best barrels of Pinot noir. For a dozen intervening vintages, it was used for a single vineyard wine, but since 2000, “Elizabeth’s Reserve” has again been a “best of winery” reserve – the best barrels from our best lots. This approach can be traced to the coming of age of our estate vineyards. With over 170 acres in vines, now almost all our Pinot noir fruit comes from our nine estate vineyards located on south-facing slopes of the Chehalem Mountains. With many wonderful lots, representing different soil types, clones, site climates, fermenter sizes, and barrel characteristics, we give our winemaker Dave Paige a free hand in devising how to pull together the most delicious, reserve-level wine, one that truly reflects the vintage and character of our corner of the north Willamette Valley.

**GROWING SEASON** Summer-like weather appeared in late January in the north Willamette Valley, pushing activities in the vineyard over a month ahead of schedule, with bud break occurring quite early, on March 15th. Then, in late March, one of the driest winters on record turned in to one of the wettest springs. Cloudy, rainy and cool weather at bloom time, June 8-12, was the cause of reduced crop levels (approx. 75% of normal) for the vintage. These rains, however, saturated the soil, preventing vines from any sign of water stress until late August. Cool temperatures throughout September and October and light rains beginning at the very end of September meant slow-ripening fruit and challenging decisions about when to pick. With good vineyard management to control the effects of the moisture, we were able to avoid rot or mildew issues, allowing fruit to hang in wait of optimal fruit ripeness and flavor profiles. Cooler temperatures translated into sound acidity and ideal flavor development in the wines.

**VINEYARDS** Eight different vineyards in the north Willamette Valley contributed to this bottling of our Elizabeth’s Reserve, with 90% coming from five of our estate vineyards on the Chehalem Mountains. As is typical of a cooler vintage, some of our best lots this year came from our lower-elevation sites, which are on marine sedimentary soils: grapes from Calkins Lane Vineyard (64%) and Love Vineyard (2%) offered good structure plus a dense, fruit-driven core while grapes from Ribbon Springs Vineyard (14%) added red fruit character with a certain finesse. Two higher elevation estate vineyards on basaltic origin soils, Bryan Creek Vineyard (6%) and Quarter Mile Lane (4%), provided intense red fruit flavors, from red cherry to raspberry and plum. The three non-estate sites contributing to this blend are Goldschmidt Vineyard (6%) and Ortman Vineyard (2%), both in the Dundee Hills, and Yamhill Valley Vineyards in the McMinnville district.

**WINEMAKING** The production methodology of this Elizabeth’s Reserve included gentle destemming, a four to six day cold soak for greater flavor and color extraction, and commercial yeast fermentation in temperature-controlled, open-top fermenters that were punched down two to three times per day. The wines underwent a secondary, malolactic fermentation in small, medium-toast French oak barrels (36% new) and were aged in barrel for 10½ months. The wine was blended, and then bottled on August 23, 2006.

**THE WINE** This 2005 Elizabeth’s Reserve offers aromas of candied cherry, sage, lavender, clove spice, and hints of smoke and rustic cedar. On the palate, there is well-balanced focus & intensity in the cherry flavors, creamy tannins and mouthcoating finish. Enjoy in its youth, or allow it to age gracefully, under proper storage conditions, for five to seven years. It will pair beautifully with the Pinot noir classics – lamb, duck, grilled salmon, and aged cheeses.

**THE LABEL** Drawn by Ginny Adelsheim, the label features the Adelsheims’ only child, Elizabeth. It was the first in a series of daughters’ portraits used on our upper-tier wines. Elizabeth has been a part of Adelsheim Vineyard since her birth in 1981. She is currently living in Paris, working on a Ph.D. in Philosophy at l’École des Hautes Etudes en Sciences Sociales.

**PRODUCTION** We produced 2,495 cases (6 x 750ml) and 30 magnums (1.5L).

