

2004 Caletino Reserve Pinot Noir

Tasting Notes

A provocative and tantalizing, yet delicate stylish wine. Rich garnet in color with aromas of mouthwatering red fruit and spices. Warm full texture on the palate with a long fine silky clean finish.

"91 - POINTS"

Wine Spectator Magazine

GOLD MEDAL WINNER

NW Wine Summit (largest competition in the Pacific Northwest)



Technical Data

Grape Type: 100% Pinot Noir

Vineyard Source: Quailhurst Vineyard Estate

Appellation: Chehalem Mountains AVA

Clones: Pommard, 777, 113

Finished Wine Statistics

Alcohol: ≤ 14%

Residual sugar: ≤ 0.25

Titrateable Acidity: 5.6

pH: 3.62



Vintage Facts 2004

Quailhurst favored well in yield despite problems occurring in other Willamette Valley vineyard locations. A sunny spring was followed by a cool, wet early June at the time of flowering and fruit set in many regions was very low, less than 2 tons per acre. We had the luxury to cut back to 2.10 tons per acre with one cluster per shoot. Ripening was full with minimal evidence of splitting. The fruit was gently hand sorted and then destemmed; greater than 70% of the berries remained intact in the fermenter. Prior to fermentation the must underwent a six day cold soak extraction at 45-50 degrees, followed by yeast inoculation.

The Vineyard

Situated in the middle of a southeastern slope on Ladd Hill in Sherwood Oregon, ranging in elevation from 575 to 675 feet. The soil is 100% ancient volcanic basalt called Jory.

Food Pairings

A great companion for prime rib, quail, duck, wild game, and winter vegetables; especially mushrooms. Try with a variety of medium to strong cheeses.

Serving Temperatures

58 to 63 Degrees °F

14 to 17 Degrees °C