

# LEMELSON

VINEYARDS

2005  
JEROME RESERVE  
PINOT NOIR  
WILLAMETTE VALLEY

RETAIL PRICE: \$50.00

RELEASE DATE: June, 2007

CASE PACK: 6 / 750 ML.

PRODUCT CODE: 05JRPN

VINIFICATION DETAILS:

PINOT NOIR CLONES: Wadensvil, Pommard, Dijon: 777,  
113

HARVEST DATES: Sept. 26th - Oct. 17th, 2005

GRAPE YIELD: Average 1.33 tons per acre

QUANTITY PRODUCED: 494 cases of 6/750ml

DATE BOTTLED: Feb 28th, 2007

FERMENTATION NOTES: 100% destemmed fruit with a high  
proportion of whole berries

ALCOHOL: 13.8% alc./vol.

ELEVAGE (AGING): 14 months in 64% new Burgundian  
oak and 36% previously-filled  
Burgundian barrels; 3 months in  
bottle

VINEYARD SOURCES: Meyer Vineyard planted on Jory and  
Nekia soils in the center of the Red  
Hills of Dundee; Johnson Vineyard  
planted on sedimentary Willakenzie  
soils with southeast to southwest  
facing slopes; Chestnut Hill planted  
on Jory volcanic soils with a south-  
southeast aspect.

YEASTS: Indigenous

AVA: Willamette Valley



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WINEMAKER'S NOTES:

The 2005 Jerome Reserve is a deeply colored, exotic Pinot noir that gives more through an evening with a glass than any of our other 2005's. In its youth, it is filled with contradictions and it is those contrasting qualities that drew us to the barrels in the cellar. The nose is both vivid and dark, pairing blackberries, roasted herbs, hickory and cigar tobacco with pomegranate and citrus. The palate is extremely rich and full with a sweetness that belies its bone-dry analysis. The mid-palate is filled with dark fruits while the fresh finish leans towards red-fruits, like raspberry and red cherries, with all of the wine's complexities resonating throughout the very long finish.

VINTAGE NOTES:

The Winter of 2004-2005 featured several months of almost no precipitation and warmer-than-average temperatures. Spring largely reversed this trend, with considerable rain and normal budbreak. Flowering was somewhat inhibited by the rain, leading to slightly lower yields than normal. The summer and early fall were relatively warm and dry, but fall rains started in mid-September, just before many of our vineyard blocks were reaching optimal ripeness. Weeks of cool, showery weather with a few "sun breaks" followed. Mid-October brought a handful of dry days, providing an opportunity to harvest most of the remaining blocks in our vineyards. The resulting wines have very balanced alcohols, great natural acidity, and lovely aromatic and flavor profiles.