

LEMELSON

VINEYARDS

2005
STERMER VINEYARD
PINOT NOIR
WILLAMETTE VALLEY

RETAIL PRICE: \$42.00

RELEASE DATE: June, 2007

CASE PACK: 6 / 750 ML.

PRODUCT CODE: 05SVPN

VINIFICATION DETAILS:

PINOT NOIR CLONES: Wadensvil, Pommard

HARVEST DATES: Sept. 29th - Oct. 12th, 2005

GRAPE YIELD: 1.96 tons per acre

QUANTITY PRODUCED: 604 cases of 6/750ml.

DATE BOTTLED: Mar 1st, 2007

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

ALCOHOL: 13.5% alc./vol.

ELEVAGE (AGING): 14 months in 70% new Burgundian oak and 30% previously-filled Burgundian barrels; 3 months in bottle

VINEYARD SOURCE: Stermer Vineyard located in Yamhill County near Carlton, Oregon, on sedimentary Willakenzie soils with southeast to southwest facing slopes.

YEASTS: Indigenous

AVA: Yamhill-Carlton



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WINEMAKER'S NOTES:

The vines from Stermer are beginning to lose their exuberant youth and now show a deeper, more savory, old-world personality. The dark, brooding nose of the 2005 Stermer Vineyard Pinot Noir is centered on mace, fennel and forest floor rather than effusive fruit. As the wine opens there is cherry, strawberry, roasted herbs and even Chianti-like rose and tar notes. The palate is soft and silken on entry with bright red fruit and spice intensifying the mid-palate. The finish reflects the nose with spice and subtle earth persisting, with structure to age gracefully.

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.