

# LEMELSON

VINEYARDS

2005  
THEA'S SELECTION  
PINOT NOIR  
WILLAMETTE VALLEY

RETAIL PRICE: \$32.00

RELEASE DATE: June, 2007

CASE PACK: 12 / 750 ML.

PRODUCT CODE: 05TSPN

VINIFICATION DETAILS:

PINOT NOIR CLONES: Wadensvil, Pommard, Dijon: 667,  
777, 113, 114, 115

HARVEST DATES: Sept. 22nd - Oct. 17th, 2005

GRAPE YIELD: Average 1.3 tons per acre

QUANTITY PRODUCED: 4850 cases of 12/750ml.

DATE BOTTLED: March, 2007

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

ALCOHOL: 13.5% alc./vol.

ELEVAGE (AGING): 14 months in 52% new Burgundian  
oak and 48% previously-filled  
Burgundian barrels; 3 months in  
bottle

VINEYARD SOURCES: Stermer, Johnson and Wascher  
Vineyards planted on sedimentary  
Willakenzie soils with southeast to  
southwest facing slopes; Chestnut  
Hill Vineyard planted on south and  
southeast slopes of Jory soil; Meyer  
and Anderson Vineyards on Jory  
and Nekia soils with south slopes in  
the Red Hills of Dundee; Briscoe  
Vineyard overlooking the town of  
Carlton and planted on Willakenzie  
and Bellpine soils



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WINEMAKER'S NOTES:

Thea's Selection is a blend of some of the softest, most forward and aromatic barrels of Pinot noir in our cellar. The complex bouquet of the 2005 Thea's reveals black cherry, blueberry, smoke, dark chocolate, coffee and a hint of tarragon. The palate is surprisingly rich and full-bodied for a vintage with wines of such moderate alcohol. It is this richness combined with the wine's fine tannins and juicy acidity that champions its balance. This lovely balance, along with a wealth of clove, earth, cherry and black raspberry on the long finish, makes this a very appealing wine to drink now and over the next 5 to 10 years.

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.