



#### **ABOUT THE VINEYARD...**

Dick Shea planted his first vines in the late 80's, just a few short years after Ken Bernards moved from his birthplace in the Willamette Valley to Napa to work his first harvest. The vineyards have grown, along with Shea's reputation for quality, and today his vines produce a disproportionately large percentage of the most renowned Willamette Pinot Noirs. Good sedimentary soils, sitting on two well-drained hillsides, along with careful, sustainable farming practices, routinely yield quality, well-ripened fruit in a viticultural area known for wide vintage variation. Both wine makers and wine connoisseurs look to Shea for Pinot Noirs with density, structure, and intense, spicy fruit.

#### **ABOUT THE VINTAGE...**

A warm, dry summer with well timed rainfall punctuated the season, invigorating the vines to finish their work producing fully ripe and flavorful grapes. The wines are very well balanced and will age beautifully.

#### **ABOUT THE WINE...**

Ken Bernards returns to the land of his youth, Oregon's Willamette Valley. Working with fruit grown this far from the winery produces special challenges and requires an extremely high element of trust between the wine maker and the grower. Dick Shea's farming skills are up to this challenge. This was the last fruit that we harvested. It fermented traditionally in one ton, open top containers using hand punch downs to achieve optimal extraction. Gravity provided movement from reception through pressing with inert gas used from then on. It was aged in François Frères and Remond cooperage for sixteen months and racked once in the springtime. 183 cases produced.

#### **TASTING NOTES...**

Dried flowers and potpourri first greet the olfactory, followed by the characteristic bouquet of geranium with whiffs of cinnamon and baking spices that seamlessly make their way into each sip. The wine begins somewhat linear, slowly expanding into a juicy and generous palate with time in the glass. Perfumes of oolong and chamomile tea linger in the senses and create an exotically floral foreshadow of the richer earthier notes to be revealed as fruit makes way for the deeper characteristics to shine over years in the cellar.