

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...

2015 mirrored the ideal growing conditions of the warm and dry 2014 vintage resulting in another earlier than normal bud break, bloom, and harvest. The heat of the growing season found balance with hydrating August rainstorms, followed by one of the coolest Septembers on record. The hedonism of the 2014 vintage showed up with greater intensity in the 2015 vintage and the cool weather into harvest resulted in even better fruit showing a firm, yet luxurious, structure in the resulting wine.

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. 224 cases produced.

TASTING NOTES...

This wine gets better every vintage! Earthy, organic aromas accompanied by a fruit kissed perfume tantalize you in for a taste. The rich, tilled earth is peppered with light toasty notes, dried floral perfumes, clover, rose petal and geranium flower. Generous and ripe, the nose shows plenty of huckleberry and wild strawberry that give a beautiful balance to characteristic notes of earthiness. The broad palate is generous with brambly plum and blueberry, which complement mouth-coating tannins. While the dense flavor profile promises many cellar worthy years, this is another great vintage ready to drink now!

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