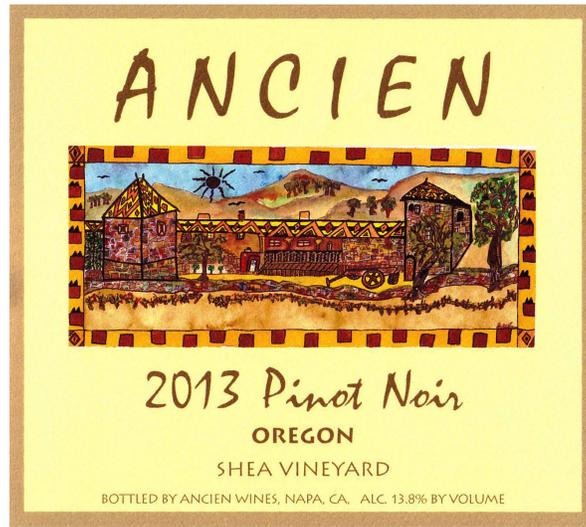




Ancien Wines



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...

Late September rains interrupted what was otherwise a terrific growing year of mild, warm weather. Attentive farming was invaluable in preserving the best the vintage had to offer. The abundance of sun Oregon received throughout the majority of the year produced grapes that held promise of an excellent vintage. Once again Pommard clone is blended with Wadenswil to create the stellar notes our Shea Vineyard Pinot Noir has become known for.

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 cooperage for sixteen months and racked once in the springtime. 286 cases produced.

TASTING NOTES...

Earthy, organic aromas greet you as a hallmark of this wine. 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. The broad palate is generous with plum and blueberry which complement mouth-coating, chocolaty tannins. The acid lifts the otherwise dark and deep palate considerably, helping to further emphasize the well-developed tannin and minerality throughout the finish. Balanced, deep, and exceptionally well structured, this wine will cellar nicely for 5-10 years while becoming more silken in texture and adding additional perfumes to its aromatic bouquet.