

RANSOM

Wines & Spirits Willamette Valley, Oregon

earth friendly farming

low yields

delicate handling

minimal processing

small hand worked lots

free run juice

Cattrall 2005 Pinot Noir

Vintage: 2005

Appellation: Willamette Valley

Varietal Composition: Pinot Noir

Vineyard Source: Cattrall Vineyard. A high elevation cool site in the Eola Hills. 35 years old vines vineyard that have been organically farmed since inception. 75% Wadensvil, 25% Upright Clone.

Vinification: All fruit was destemmed. Fermented in 1.5 ton small lots. Cold soaked 3-7 days. Hand punched 2-3 times daily for optimum extraction. Free run juice only. 18 months French Oak, unfiltered, unfined. Bottled in May 2007.

Vintage Notes: One of the first cool vintages Willamette Valley has had in a long time. Warm to start and then cool later in summer with a bit of moisture and rain. This was a classic Oregon vintage that yielded higher acidity due to late season coolness.

Tasting Notes: Wine from this vineyard are very uniquely flavored with high acid and structure. On the nose for our 2005 pinot is sweet berry tartness and rhubarb fruit aromas. The mouth is high wired electricity, dusty tannins, raspberry, smoked Serrano ham and flinty earth notes. Amazing wine with such a persistent finish you'll know this wine is from a classic Oregon vintage. Will age for a decade plus.

Winemaker: Tad Seestedt

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