



2004 ELIZABETH'S RESERVE PINOT NOIR

BACKGROUND We first used the name “Elizabeth’s Reserve” in 1986 to designate the blend of our best barrels of Pinot noir. For a dozen intervening vintages, it was used for a single vineyard wine, but since 2000, “Elizabeth’s Reserve” has again been a “best of winery” reserve – the best barrels from our best lots. This approach can be traced to the coming of age of our estate vineyards. With over 170 acres in vines, now almost all our Pinot noir fruit comes from our eight estate vineyards located on south-facing slopes of the Chehalem Mountains. With many wonderful lots, representing different soil types, clones, site climates, fermenter sizes, and barrel characteristics, we give our winemaker Dave Paige a free hand in devising how to pull together the most delicious, reserve-level wine, one that truly reflects the vintage and character of Yamhill County Pinot noir.

GROWING SEASON It was an interesting year! Warm weather in February jump-started the vines, causing bud break to occur on March 29th, much earlier than usual. A combination of factors – a touch of frost, a tiny critter that caused “short shoot syndrome”, and bad weather at bloom – took care of crop thinning for the year with no human intervention necessary. June, July, and much of August were very hot, but our heaviest August rain storm in a couple decades brought that to an end. A nice stretch of dry weather, beginning in mid-September, allowed flavors to mature coolly and fully just before picking.

VINEYARDS The five vineyards contributing to this bottling of Elizabeth’s Reserve are found on two different soil types. As is typical of a warm/early vintage, some of our best lots this year came from our higher-elevation sites, which have basaltic origin clay-loam soils: Bryan Creek Vineyard (16%) and Quarter Mile Lane Vineyard (3%), both on the Chehalem Mountains, and the one non-estate site, Goldschmidt Vineyard (3%), in the Dundee Hills. All three of these locations yield grapes with intense red fruit character, though that character varies from cherry through raspberry to plum. The other pieces, from Calkins Lane Vineyard (72%) and Ribbon Springs Vineyard (6%), are also in the Chehalem Mountains, but lie are on lower elevation, sedimentary silt-loams which produce wines with great structure and a certain black fruit quality.

WINEMAKING The production methodology of this Elizabeth’s Reserve included gentle destemming, a four to six day cold soak for greater flavor and color extraction, and commercial yeast fermentation in temperature-controlled, open-top fermenters that were punched down two to three times per day. The wines underwent a secondary, malolactic fermentation in small, medium-toast French oak barrels (36% new) and were aged in barrel for 10½ months. The wine was blended, and then bottled on August 30, 2005.

THE WINE This 2004 Elizabeth’s Reserve offers aromas of candied cherry, sage, lavender, clove spice, and hints of smoke and rustic cedar. On the palate, you’ll find well-balanced focus & intensity in the cherry flavors, creamy tannins and mouthcoating finish. Enjoy this wine when young, or allow it to age gracefully, under proper storage conditions, for five to seven years. It will pair beautifully with the Pinot noir classics – lamb, duck, grilled salmon, and aged cheeses.

THE LABEL Drawn by Ginny Adelsheim, the label features the Adelsheims’ only child, Elizabeth. It was the first in a series of daughters’ portraits used on our upper-tier wines. Elizabeth has been a part of Adelsheim Vineyard since her birth in 1981. She began graduate studies in Philosophy at the University of Paris (Sorbonne) in the fall of 2004.

PRODUCTION We produced 4,320 bottles (750ml), which are packaged in six-bottle cases.

