

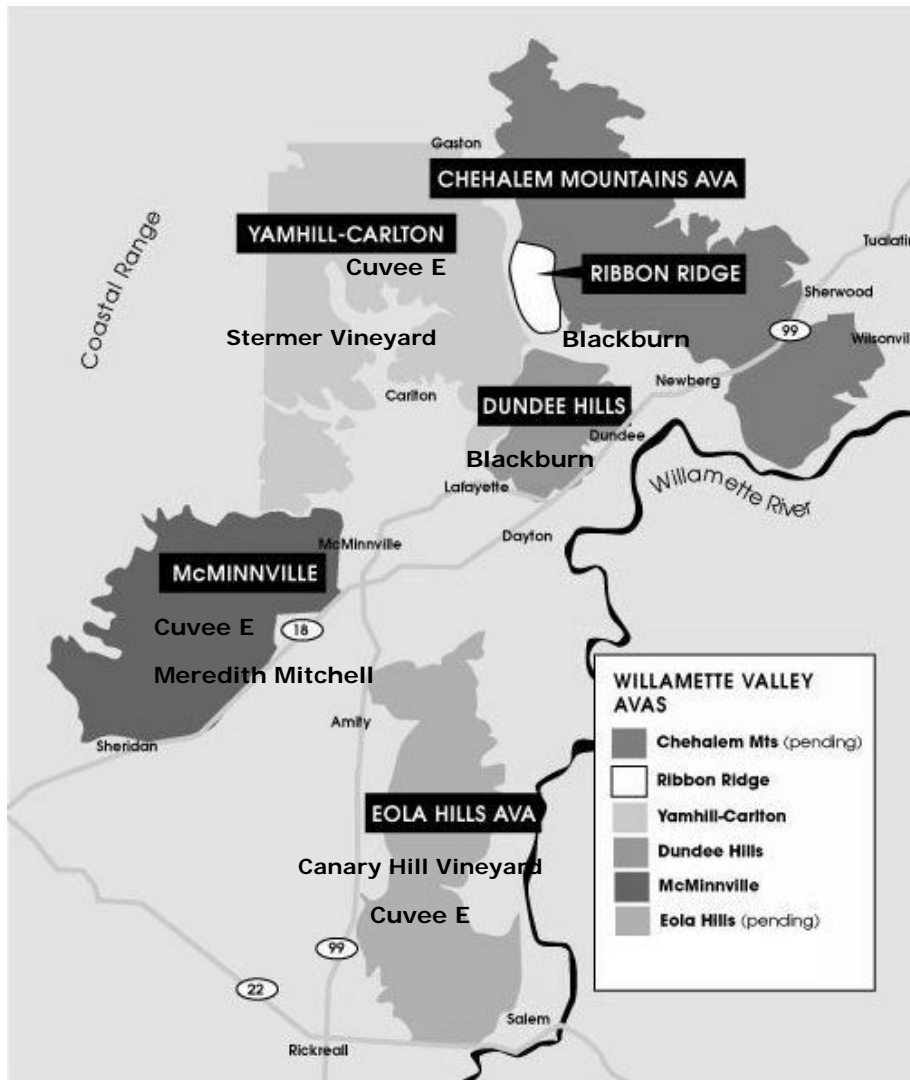
OREGON 2005 HARVEST REPORT: THE DIRTY FACTS

For the past ten years Oregon has experienced solid vintages, even the hot and dry 2003 vintage produced some unbelievably dense wines, and now 2005 has given us textbook perfect fruit. Cooler temperatures during the growing season led to longer hang time with fruit containing beautifully structured acidity, optimal ripeness, ideal flavor profiles and lower alcohol levels - all the elements for a classic Oregon Pinot noir.

Typically vintage is defined in terms of weather, but soil is another factor that drastically influences flavor. In fact, there is no grape variety as reflective of climatic and site differences as Pinot noir. In 1995 there was an initial attempt to develop sub-AVAs in the Willamette Valley based upon the distinctive soils and climate of grape-growing areas, but it was not until recently that six specific AVAs were created:

- Chehalem Mountains
- Yamhill – Carlton District
- Ribbon Ridge
- Dundee Hills
- McMinnville Foothills
- Eola Amity Hills
- South Willamette Valley

From each of these sub-AVAs an EIEIO & Company Pinot noir is produced.



**Broadley Vineyard -
60 miles South**

**Eola-Amity Hills Appellation- Nekia & Jory Soil
EIEIO & Company 2005 Canary Hill Vineyard
\$75/bottle**

With Amity Hills to the north, Eola Hills to the south and the Willamette River to the east, this appellation constitutes almost 40,000 acres of which approximately 1,300 are planted with grapes. Two of the predominant influences on the characteristics of this area the Van Duzer corridor and the shallow Jory and Nekia soils. The corridor provides a break in the coast range that allows cool ocean winds to flow, dropping temperatures dramatically, especially during late summer afternoons. Ancient volcanic basalt and marine sedimentary rocks in the soil drain well and encourage earlier-ripening small berries with great concentration in flavor.



Canary Hill Vineyard, at an elevation of 450 to 550 feet is comprised of both Jory and Nekia soils. Aromatics are fruit forward with bright, spicy notes that tickle the nose. Ripe red raspberries, red and black cherries, and sweet baked cherry pie with crunchy graham cracker crust intermingled with waxy black cherry and cola come to mind. Naturally high acidity contributes to a sense of structure in the mouth as well as a lengthy finish. Typical to this site, the wine drinks beautifully in its youth and will gain complexity with age.

**McMinnville Appellation- Marine Sedimentary Soil
EIEIO & Company 2005 Meredith Mitchell
Vineyard \$75/bottle**

The McMinnville AVA is located due west of Yamhill-Carlton and extends approximately 20 miles south-southwest toward the mouth of the Van Duzer corridor, Oregon's lowest coast range pass to the Pacific Ocean. Geologically this region is dramatically different. The soils are primarily comprised of uplifted marine sedimentary loams and silts, approximately 20-40 inches in depth atop a base of uplifting basalt. As a result, this site consistently produces tiny Pommard clusters and berries, rendering wine which is intense and structured and requires a bit more cellar time to reach its full potential.



The 2005 Meredith Mitchell displays an intense nose of blackberries and cherries laced with spice, black pepper, and hints of anise. Black cherry jam, juicy Asian Pears and brambleberry with a zingy acidity add a subtle complexity. The finish with hints of spectacular, sweet almond oil creates intense waves of salivation!

**Yamhill-Carlton Appellation- Willakenzie Soil
EIEIO & Company 2005 Stermer Vineyard – East Africa Block \$45/bottle**



**East Africa Block
Dijon 777 clone**

Ken Wright defined this area as “the south-facing bowl containing a series of horseshoe-shaped eroded hills.” The primary soil of “The District” is called Willakenzie. The coarse-grained, ancient marine sediments are among the oldest soils in the Willamette Valley and are ideal for viticulture. The sandstone-based soils drain quickly promoting earlier and more complete fruit ripening, even in cooler growing seasons. Planted in 1997, Stermer Vineyard sits at an elevation of 250-440 feet. The East Africa Block, my leased section, is SE facing and is planted to the misnamed Dijon 777 clone.



A beautiful garnet with Old School aromatics of earthy crushed dried grapevines and mushroom coupled with raspberry, blackberry and black cherries. Hints of fresh pipe tobacco, espresso, clove, vanilla and dark chocolate carry through to the flavors. In the mouth, candied cherries and dried red currants evolve into hot apple pie a la mode. This wine is wonderfully balanced with great structure, enticing texture and tannins, and a long polished finish. Acidity levels are lower than other EIEIO wines making Stermer lush and agreeable in its youth.

**South Willamette Valley AVA—Jory & Hazelair Soil
EIEIO & Company 2005 Broadley Vineyard
\$75/bottle**

Located in the South Willamette Valley, Broadley Vineyards' claim to fame is being situated in the "banana belt". Planted to the coolest NE exposure within the hottest vineyard site of the Willamette Valley, the fruit attains optimum ripeness of sugars, aroma and flavors while retaining incredible natural high acidity and a ripe tannin structure. The site and soil consisting of red volcanic Jory and Hazelair produces loose clusters and a wine which is less fruit focused and more earth driven, even in its youth.



A full palette of classic Pinot noir aromas leap from the glass; red and black cherry, plum and blackberry are followed by cassis, orange peel and distinctive hints of saffron and cola. The wine tastes of chocolate covered cherries with a hint of anise and deep gamey undertones that are balanced against fine blackberry, black cherry, sour stone cherry fruit, white pepper, and freshly cut oak. The wine shows wonderful balance. Round, well-integrated tannins frame the intense fruit beautifully. A well-finesed BIG wine.

AVA Cuvees

**75% Ribbon Ridge, 25% Dundee Hills
EIEIO & Company 2005 Blackburn Reserve - SOLD OUT 2006 TO BE RELEASED
APRIL 2008**

The Marine Sedimentary soil of the Ribbon Ridge produces dark, ripe fruit which is nicely balanced against the brambleberry fruits of the Dundee Hills. Earthy mushroom aromatics with hints of spruce evolve into blackberry jam, cinnamon and nutmeg. A dense weave of black peppercorns, fresh tobacco, wild raspberry and blueberry compote and vanilla intertwine around an intense core of dried cherries. While initially the wine is deep and brooding, the lively acidity is balanced against structured tannins and results in good length of finish. One of the most interesting observations is how consistent this wine is – flavors that were apparent at time of harvest through fermentation and aging are similar to that in the bottle.

**50% Chehalem Mountain, 25% McMinnville, 25% Amity-Eola Hills
EIEIO & Company 2005 Cuvee E SOLD OUT 2006 NOW AVAILABLE**

This wine truly is a little bit of everything. Primarily consisting of Chehalem Mountain fruit which consists of three different soil types; basaltic, ocean sedimentary, and loess (blown lake sediment), this wine has a wide range of flavors. Beginning with bright spice notes, blue fruit and intense blackberry jam, intriguing undertones of charred black-pepper-rubbed filet mignon emerge with time. Aromatics carry through to flavors of wild Maine blueberries, blackberries with astringent seeds, sweet black cherry, and fresh mushrooms. With food and air, the wine reveals more familiar cherry notes, raspberry and mocha. It is smooth on the palate with a reasonable tannic structure underneath.