



2005 La Nuit Magique Pinot Noir

"A warm and inviting nose of black cherry and vanilla crust tinged with violet and lavender hues. Rich and well rounded. An initial sweetness accentuates the soft tannin structure. Soft and velvety with a pleasing cinnamon spice finish. Drink from 2008 through 2018"

Gary Horner, Erath winemaker

WINE HISTORY

La Nuit Magique is French for "The Magic Night". We selected the eight finest barrels in the entire cellar and blended them to create this signature Pinot. As winery lore would have it (and what is a winery without some lore!) every passionate Pinot Noir winemaker has had that one defining, spell-binding bottle of Pinot Noir that hooked them forever -that one magic night! So we bottle this special cuvée in honor of that Magic Night when wine transcends the moment and becomes immortalized as one of life's great wine experiences. Extremely limited production.

APPELLATION

Willamette Valley

VINEYARDS
Prince Hill Vineyard,
Niederberger Vineyard

CLONES
Prince Hill Vineyard:
13% Block 1 Pommard clone, and 67% Dijon
clones 114, 115, 667, 777 and 828
Niederberger Vineyard: Block 3 777 clone

BARREL REGIME
11 months; 100% French oak, 40% New

HARVEST
October 14-19, 2005

T.A.
0.60gm/100mL

PH
3.53

ALCOHOL
13.7%

VINTAGE OVERVIEW

Despite a small crop in 2005, fruit quality was stellar. Cool weather in June set a small crop with small grape clusters. July and August were quite warm and dry, with some late summer rains and fall showers giving the vines a much needed drink. This growing season was longer and cooler than recent vintages, resulting in the development of ripe fruit flavors at lower potential alcohol levels making for a more balanced wine. Furthermore, cooler ripening conditions helped preserve higher natural acidity contributing to the wine's overall freshness. The finished wines have dazzling, bright acidity and lovely "fresh fruit" flavors with beautiful structure and balance.