

APOLLONI VINEYARDS



2005 Pinot Noir Reserve

This Reserve Pinot Noir represents the best of the 2005 vintage, especially selected for complex fruit flavor and depth of structure. The concentrated flavors of this Pinot Noir are a reward to those who love a traditional style Pinot Noir. Aged for 15 months in French oak barrels, the layers of flavor in this elegant wine unfold with cedar, toasted vanilla and intense dark fruit, most notably blackberry and black cherry, and then bring you to a lingering finish with hints of coffee, chocolate and earthiness.

This Pinot Noir is perfect with duck, lamb, and mild meat dishes, which will enhance the wine's depth and concentration.

Grape clones: Dijon 115, 667, 777

& Pommard

Appellation: Willamette Valley

Harvest date: 3-16 October 2005

Sugar at harvest: 23.2° Brix

TA at harvest: 0.72 g/100ml

Alcohol: 13.7 % by volume

65 Cases Produced

