



SOTER VINEYARDS

**2004 NORTH VALLEY PINOT NOIR,
YAMHILL-CARLTON DISTRICT**

RELEASED: April 1, 2006

PRODUCTION: 840 cases

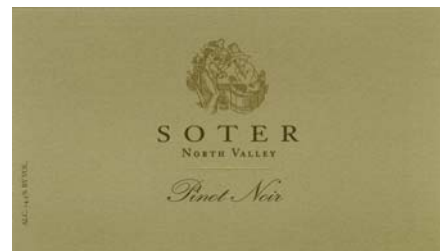
HARVEST DATE: Sept. 12 – Oct. 2, 2004

YIELD: 1.7 tons per acre

VARIETAL: 100% Pinot Noir

THE WINE

The 2004 North Valley Pinot Noir reflects a new level of quality for this bottling, one we plan to sustain and transcend in the years to come. This is a strategy that has served Tony so well at Etude over the years: aim for excellence and value in a blended Pinot Noir. Blending from multiple sources helps ensure consistency and balance, and can often outshine many single-vineyard wines. In this regard, we feel the 2004 North Valley Pinot Noir is a very compelling wine and a superb value.



THE HARVEST

2004 was a small crop, due to a poor fruit set in the spring and compounded by our meticulous crop thinning in August. In mid-September, slight rain prompted us to harvest some precociously ripe fruit. Much of this became “Firefly” Rosé. We held tight until early October, when our older, own-rooted Pommard and Wadenswil vines gave us some marvelously ripe juice that formed the core of this wine. All of these grapes were farmed without pesticides or residual herbicides, and were certified as sustainable by Oregon’s L.I.V.E. program.

WINEMAKING

The wine was fermented with 12% whole clusters, and is aged in 30% new French oak from the finest Burgundian coopers. It spent 11 months in barrel, and was racked only once, just prior to going into the bottling tank, where it remained until bottling in February 2006.

TASTING NOTE

The 2004 North Valley Pinot Noir offers a very expressive nose of fresh morello cherries, black bing cherries, spicy black fruit, cranberries, and wild strawberries. In the mouth the wine is succulent and fine, sauntering into a creamy, persistent finish. Drink this wine from now through 2010.

GASTRONOMY

We love Pinot Noir for its versatility, and this wine is no exception – it’s a Pinot that will give pleasure with a multitude of dishes. No special occasions or label-anxiety required.

We think North Valley is a natural fit with something like grilled quail and squab. What about a hamburger brushed with truffle butter? Washed-rind soft cheeses and, notably, Parmagiano-Reggiano, are also excellent matches.
