

Panther Creek 2004 Pinot Noir Shea Vineyard

Vineyard Notes: Shea Vineyard is found in the hilly country towards the north end of the Willamette Valley. This steeply contoured site sits atop sedimentary Willakenzie soil. The Pinot Noir clones are 114, 667, 777, Pommard and Wadenswil. Wines from Shea exhibit elegant floral aromatics and mouth filling red fruit flavor. Beginning with the benchmark 1994 vintage, Shea Vineyard has yielded some of Panther Creek's most remarkable wines. Shea Vineyard is owned by Dick and Dierdre Shea and managed by Javier Marin.

Vintage Notes: Hot weather at the beginning of the summer of 2004 led to very early development of clusters on the vine. This was followed by late September rains and cool October weather which extended hang time resulting in complex flavors and aromas supported by ripe, silky tannins. We consider 2004 to be a classic Oregon vintage demonstrating fresh vibrant fruit and the rich earthy characteristics which are the hallmarks of premium Oregon Pinot noir.

Varietal/Appellation: 100% Willamette Valley Pinot noir

Vinification/Aging: Our winemaking goal is for each Panther Creek wine to express the personality of its vintage and the character of its vineyard as clearly as possible. After hand picking in the vineyard, and an additional round of hand sorting at the winery, the grapes are gently destemmed and partially crushed. The must is then gravity transferred into fermentors where it spends approximately three days in cold soak. After 10-14 days of temperature controlled primary fermentation, the wine is pressed, then settled in stainless steel tanks. The wine is then racked into French oak barrels, of which approximately 1/3rd are new. In spring, after malolactic fermentation, the wine is racked again, settled, and returned to cleaned barrels. The wine is barrel aged for a total of 16 months.

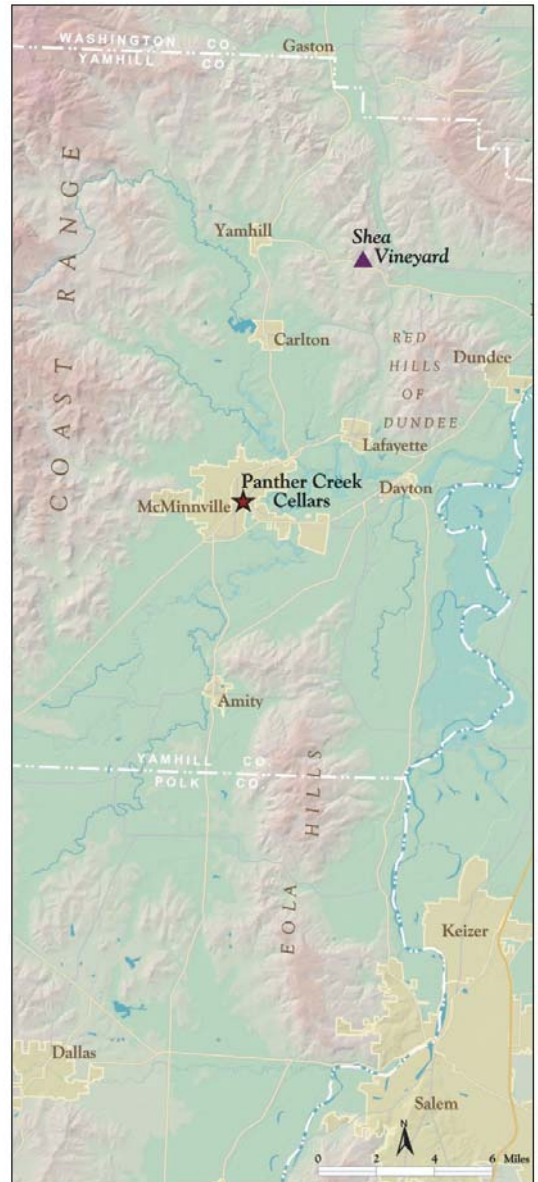
Bottling Date: March 2006

Tasting notes:

Color: Deep ruby
Nose: Dark blue fruit, orange peel, jasmine and exotic spice
Taste: Sweet red and blue fruit, fine tannins with great length

Production: 900 cases

Formats: Available in 750ml, with limited stock of 1.5 liter and 375ml bottles



Young vines at Shea Vineyard

Summary:

The 2004 Shea shows the expressive aromatics and concentrated forward fruit typical of wines from this site. This wine has beautiful ripe fruit flavor as well as the rich structure needed to age gracefully for many years.

Panther Creek Cellars

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