

**DREW 2005 PINOT NOIR  
WEIR VINEYARD  
YORKVILLE HIGHLANDS**

This relatively new appellation is situated on the South-Eastern border of Anderson Valley spread out amongst the redwoods. The Weir Vineyard is approximately 15 acres of vineyard planted to some of the more rare clones seen today in California, including Domain Romanee Conti (DRC) sourced from the famed Burgundian estate, Rochioli, Wadenswil (Swiss clone - 2A) and Pommard (UCD – 4). This is a stunning vineyard located on a South slope at an elevation of approximately 850 feet above sea level.

Bill Weir, the owner is known as somewhat of a Burgundian fanatic and has strived to produce old world character in his North Coast New World Vineyard. In my years I've witnessed an interesting phenomenon between some vineyard owners and their vineyards. For instance, Bill is passionate about old world expression and his vineyard shows just that. This Pinot Noir has earth, spice and a sophisticated expression. This was validated one day while tasting this wine out of barrel when a friend called it 'Adult Wine', and after that I've always thought of it as, well 'adult wine', not to mention it having a certain sultry quality that some of the old classics express.

<b>Harvest Data</b>		<b>Finished Wine</b>	
<b>Vineyard:</b>	100% Weir Vineyard	<b>Ph:</b>	3.70
<b>Harvest date:</b>	September 30, 2005	<b>TA:</b>	6.5 g/L
<b>Sugars:</b>	25.5 degrees brix	<b>Alcohol:</b>	14.8% by vol.
<b>Ph:</b>	3.56	<b>Bottling date:</b>	August 2006
<b>TA:</b>	7.5 grams/liter	<b>Release Date:</b>	February, 2007
<b>Oak:</b>	100% French Oak for 11 months 30% New French 70 % Seasoned French Oak	<b>Suggested Retail:</b>	\$35/bottle
<b>Other:</b>	15% Whole cluster fermentation, 3 day cold soak, 14 days on skins.		

**Vineyard Technical Notes**

<b>Spacing:</b>	8 x 5 (high density) (1340 vines/acre)
<b>Trellis:</b>	Vertical Shoot Position
<b>Pruning:</b>	Spur pruned
<b>Orientation:</b>	Rows run N-S
<b>T/Acre:</b>	2 tons per acre
<b>Variety:</b>	Pinot Noir
<b>Clone:</b>	60% - Domain Romanee Conti, 40% - 2A
<b>Planted:</b>	1992
<b>Slope:</b>	Moderate to steep
<b>Aspect:</b>	South
<b>Soil:</b>	Silty clay loam; 2-3 feet deep

Cherry red color. Medium body. Scents of spicy bing cherries and blackberries, with earthy and mature red fruits, floral notes with a hint of leather and nice integration of oak. The palate is complex and round with delicious mouth watering cherry fruits and a wonderful combination of plush tannins and acidity on the finish with varietal undertones of rose petals and hint of minerality and sweet earth. Lots of finesse and maturity.