



# HENRY ESTATE WINERY

UMPQUA, OREGON USA

## 2004 Pinot Noir (Barrel Select)

### Awards:

GOLD - Northwest Wine Summit 2008

SILVER - Critics Challenge Int'l Wine Competition 2008

SILVER - Tasters Guild Int'l Wine Competition 2008

SILVER - Tasters Guild Int'l Wine Competition 2009

BRONZE - Finger Lakes Int'l 2009

### 2004 Vintage

An interesting year to raise grapes in the Umpqua Valley; a comment we seem to make each year. This was an early year throughout the growing season. Bud break was ten days early, veraison was six days early, and the beginning of harvest was two weeks early. The only hiccup was rain during bloom in early June, which reduced the crop load on the plants by about 40%. However, low crop loads result in an increase in flavor components for the grapes and hence, the wine; a redeeming grace.

### Henry Estate Pinot Noir

- Champagne yeast added to the must to induce fermentation
- Manual punch down of the fermenting must, as opposed to "pumping over"
- American and French Oak barrels are used for aging regime
- Wine is bottle aged for several years before release

### 2004 Barrel Select Pinot Noir

- Individual barrels selected through blind tastings for specific components and then blended for great body and complexity
- Rivaling the Winemaker's Reserve in intensity, the Barrel Select style can be produced virtually every vintage
- Bottled after ten months with minimal filtration
- Aromas of cherry with earthy tones; ripe fruit with spicy nuances leads to structured mid-palate and long round finish
- Structure and depth allow for great aging potential, five to eight years or more in most vintages
- Pairs well with sharp cheeses, beef, lamb, salmon, swordfish, duck, spicy dishes, tomato based sauces and chocolate!

## Henry Estate Winery

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### Grape Information:

**Harvest Dates:** September 16, 25 - 26 & October 1 - 2, 2004

**Sugars:** 24.2° - 25.0° Brix

**Ta:** 0.62 - 0.76 gm/100cc

pH: 3.34 - 3.50

**Source:** Henry Estate Winery 40%, Green Butte Vineyard 29%, Bing Vineyards 18%, Triple Oak Vineyard 13%

### Wine Information:

**Cooperage:** 60 gal. American Oak - 90%, French Allier 10%

**Malolactic:** 100%

**Bottling Dates:** March 23, 2006

**Ta:** 0.58 gm/100cc

pH: 3.56

**Residual Sugar:** 0.1% by wt.

**Alcohol:** 13.9% by volume

**Release Date:** April 2009

**Production Cases:** 594