



Weibel Family Vineyards & Winery

2005 Knightsdale Pinot Noir, Mendocino County

Harvest

2005 was expressed as an even and steady vintage year with bud break early keeping vintners vigilant for frost control measures. A moderate spring kept the vines growing a consistent level, setting a measurable crop load. Summer temperatures were typically warm, without extreme heat which disagrees with Pinot Noir, with cool evenings balancing the warm daytime temperatures. A typical harvest without climate challenges, helped retain the Pinot Noir's natural acidity and bright, elegant fruit characteristics. 2005 was to be noted as an excellent vintage.

Tasting Notes

Weibel Pinot Noir vineyards are located in Potter Valley, in eastern Mendocino County. They are hillside plantings, which are challenged with dense clay soil with a rocky substructure. The 12 year old vines yield less than average tonnage, putting all their effort into intensely flavored berries which have unique characteristics. Always handpicked for ensuring the quality remains from the vine to the cellar. Winemaking focuses on conscientious methods including maintaining the elements of terroir and vigilance in barrel selection. 2005 Pinot Noir was aged in barrels for 6 to 8 months in a combination of 70% neutral and 30% new French and American oak to enhance the velvety texture. A rich hue of garnet, this Pinot exhibits a remarkable depth of color which is followed by a delicate nose of ripe strawberries and cherry vanilla. Medium bodied, our Pinot Noir has baked cherries, a hint of chocolate and green tea on the pallet, balanced with silky tannins with a long, pleasant finish.

Technical Data

Alc. By Vol:	13.5%
Residual Sugar:	0.60 g/L
Ph:	3.58
Total Acidity:	6.50 g/L