

JAMES COLE

ESTATE WINERY

Vintage: 2004

Appellation: Okanagan Valley, Canada

Harvest Dates: December 16 & 17, 2004

Temp at Harvest Site: - 12°C

Composition: 100% Pinot Noir

Vineyard
Block/Clones: Douglas Vineyard
Clone 115

Barrel Age: 11 months in neutral French Acacia Oak

Analysis: Brix at Harvest: 39
Residual Sugar: 169 grams per liter
Alcohol: 12.0%

Winemaker: Jeff Harder and James Harder

Case Production: 75 cases

Tasting Notes:

The delicate Pinot Noir grapes were hand harvested on December 16 & 17th, 2004 before daylight at -12 degrees C from the Douglas Vineyard. The grapes were immediately loaded into a press and underwent 6 hours of pressing. The 39 degrees Brix juice was fermented in acacia barrels for added depth and complexity. The wine was aged 11 months sur lie before blending and bottling. The fresh framboise aromas and flavors of this wine will gain complexity with additional cellaring, estimated at 8 -10 years.