

# Arcane Cellars

2005 Pinot Noir  
Willamette Valley



## Vineyard Sources:

Ruby Carbinier Vineyard, Willamette Valley  
20+ year old vines, 100% Pommard clones

## Barrel Aging Profile:

12 months aging in 100% French oak.  
25% of the barrels were new.

## Tasting Notes:

Characteristic aromas of raspberry and black cherry give way to flavors of red currant, caramel and vanilla. Further complexity comes across in spicy aromas of wild mushrooms, forest floor, black pepper and cloves.

**Food Pairings:** Game fish such as salmon, halibut and sturgeon, wild mushrooms roasted meats, particularly lamb, duck or venison.

**Release Date:** May 2007

**Cases Produced:** 165

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## Winemaking:

Destemmed without crushing into one-ton open top fermentors. Cold soaked for seven days at 50F, followed by direct inoculation of must. Punched down by hand two to three times a day during fermentation which reached a maximum temperature of 88F. Total extraction time of 21 days on the skins. Lots were pressed off at between 0 and 2 brix then settled for 3 days before transferring to oak barrels where primary fermentation completed. Secondary fermentation occurred naturally without inoculation the following Spring. Bottled unfinned and unfiltered in January, 2007.

## Technical Data:

Harvest Date: October 15, 2005      Brix at Harvest: 23.5  
Alcohol: 13.2%      TA: 6.1g/L      pH: 3.73

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Arcane Cellars at Wheatland Winery, 22350 Magness Rd. NW, Salem, OR 97304  
Tasting Room: (503) 868-7076 - Fax (503) 296-2408 - [www.arcancecellars.com](http://www.arcancecellars.com)