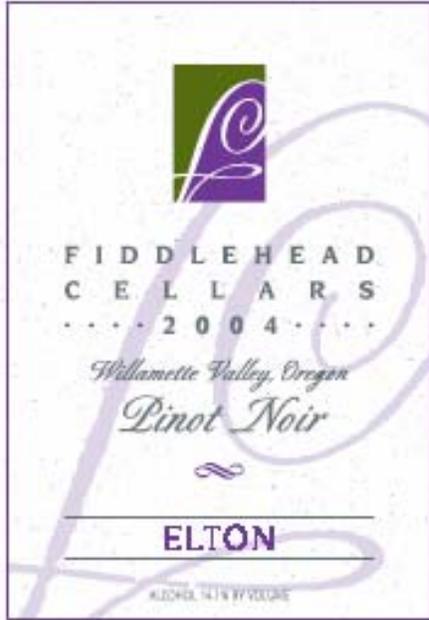


## ELTON

“single vineyard bottling”

2004 Pinot Noir

*Willamette Valley*



### KATHY'S CORNER

*As I become more discriminating about what to expect from my Oregon growers, my Oregon production tapers. And as hoped, the quality seems to excel. The 2004 Elton Vineyard Pinot Noir is a perfect example. This wine is the epitome of what delicious pinot noir was meant to be.*

*Without a doubt, the 2004 Oregon vintage has been reviewed as nothing less than magnificent, offering balance of varietal flavor, acidity, tannins and complexity.*

*Quite frankly, I would have liked to keep every bottle as private stock, but I thought of this only after the Stradivarius Club shipment was organized and destined to depart our cellar door.*

*Please enjoy it as much as I do. Cheers!*

### THE VINEYARD

- The 60 acre **Elton Vineyard** is located in the Eola Hills and sits on Jory, clay-loam soils. Fiddlehead proudly nurtures the grapes from its oldest Pommard block, planted in 1983. This block is a mere 1.44 acres and a portion of the harvest is destined for our Oldsville Reserve bottling that marries several Oregon vineyards together.
- Harvested 10/2/04, exactly one month after our harvest start at Fiddlestix in the Santa Rita Hills, about 900 miles to the south.
- Nurtured by owners Dick and Betty O'Brien, who respected the winemaker's need to pick at the perfect moment, to sort extensively in the vineyard and to deliver the grapes cold and in immaculate shape to the winery.



### THE WINE

- Our single vineyard bottlings are “discovered” only through extensive, exhaustive barrel tastings. It is our commitment to allow the vintage to mature in barrel before deciding by taste whether *any* barrels in the cellar are worthy of a separate bottling. In 2004....just one barrel of Elton “made the cut”!
- Balanced in every way...this wine marries the blueberry essence typical of Oregon with the earthy, cigar box essence of a dried herbal mix. Remarkably silky on the palate with a certain understated lushness that seeps through with every sip.
- 100% de-stemmed with a high percentage of whole berries; cold soaked for 4 days before the onset of fermentation; malolactic fermentation in the barrel; and aged 16 months in tight-grain French Oak to weave its “sweet” textural elegance into this wine.
- Exactly 24 cases bottled, exclusively for our Stradivarius Wine Club