



TR ELLIOTT

*Three Plumes* 2005

*Vintage: 2005*

*Appellation: 100% Russian River Valley*

*Varietal: 100% Pinot Noir*

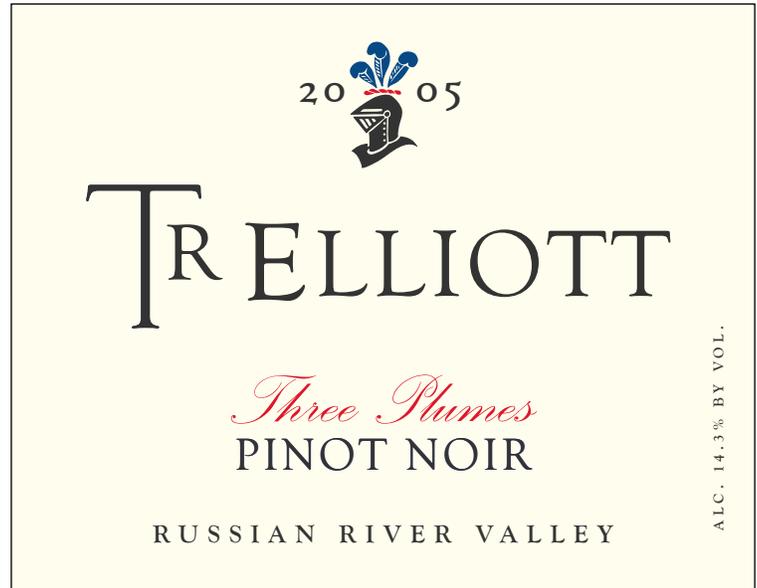
*Clones: Pommard 5, 115 and 777*

*Alcohol: 14.3%*

*Aging: Ten months in French Oak barrels*

*Bottled: August 14, 2006*

*Production: 215 Cases*



TR Elliott *Three Plumes* Pinot Noir is a cuvée of 9 barrels of wine. We selected 6 barrels from our Vine Hill Vineyard wine and another 3 from our Hallberg Vineyard wine and blended them together to make the 2005 *Three Plumes*.

Dijon clones, a long, cool growing season and the Gold Ridge sandy loam soils are typical of both the Vine Hill and Hallberg Vineyards. To ensure the highest quality, the grapes were handpicked and hand-sorted, then cold-soaked and fermented (20% whole cluster) in small, stainless steel, open-top vats prior to aging in French oak barrels. The *Three Plumes* cuvée barrels were 33% new and 50% from the prior vintage. The Vine Hill Vineyard, a mix of pommard and 115 clones, dominates the character of this wine.

The color is a beautiful red with attractive raspberry and ruby hues. The aroma evolves from rose petals and peppermint to black berry and plums, then moves to licorice and finishes with hints of mushroom earth tones. This wine's taste opens with a combination of licorice and cherry flavors, followed by blueberry and a hint of cedar. The mid palate reveals soft integrated tannins plus sweet vanilla and light cola. The finish is clean with refreshing acidity and a lingering taste of black cherry.

Consistent with our philosophy of letting the fruit express itself, we bottled these wines with a minimum of fining and filtration.