



**2004 RR Pinot Noir**  
**Ridgecrest Vineyards**  
**Ribbon Ridge AVA**  
**Willamette Valley**  
**Oregon**



### Vintage Notes

What a difference some rain makes! Vintage 2004 was destined to be equally hot and ripe as 2003, until we had a quenching rain in late August and then a month later. Young and early vineyards that were almost ready to harvest the first week of September could have done without the rain, but the rest (like Chehalem's) thought it a blessed relief. A short cropload, plus growing season heat make 2004 properly plump, but with restraint. An interesting vintage-almost an average of 2001, 2002, and 2003-it has perhaps a little more variability in reds and more structured, brighter whites, similar to 2002.

92pts Wine Advocate  
 90pts Wine Spectator  
 90pts IWC/Vinous

### Tasting Notes

Bright red. Vibrant, fresh scents of wild red berries, underbrush and anise. A silky midweight, with bright raspberry and strawberry flavors underpinned by zesty acids and very fine, dusty tannins. Suave, focused and long on the finish, with notes of concentrated, bright red fruit. - *IWC*

### Technical Data

**Alcohol - 14.7%**

**TA - 6.8g/L**

**pH - 3.65**

**Cases produced - 536**

**Release date - October 2007**

**Drink - now - 2023**



# Aging wine

## building a fourth dimension

In the appreciation of wine, we always want more. We want to know details, experience the lifestyle, and be ahead of others in discovering future epiphanies. Many people understand the beauty, versatility and magic of Pinot Noir freshly released from their favorite winery and currently on wine shelves. But few people understand what an older wine should taste like and the oohs and aahs of ultimate pleasure that result from the experience of drinking a bottle held by someone for years.

***"One of the dimensions of fine wine that is often overlooked is bottle development."***

***- Harry Peterson-Nedry***

As a wine ages, it gains a fourth Dimension. Restaurants rarely have cellars to supply an authentic Reserve List. Retail bottle shops often have wines no older than last week's delivery. Gone are the days when dust and cobwebs were wiped away to find a "special" wine for you in either place. Sadly, gone also is the ability to see a different spectrum of flavors, aromas, textures, and nuances found only in aged wines. But this doesn't have to be the case. RR wines were built to age gracefully. Delicious now, these bottles will only improve with time, as evidenced by the stunning array of library wines we've been aging just for you.



*Age-worthy wines from the first vines planted on Ribbon Ridge.*