

# Panther Creek

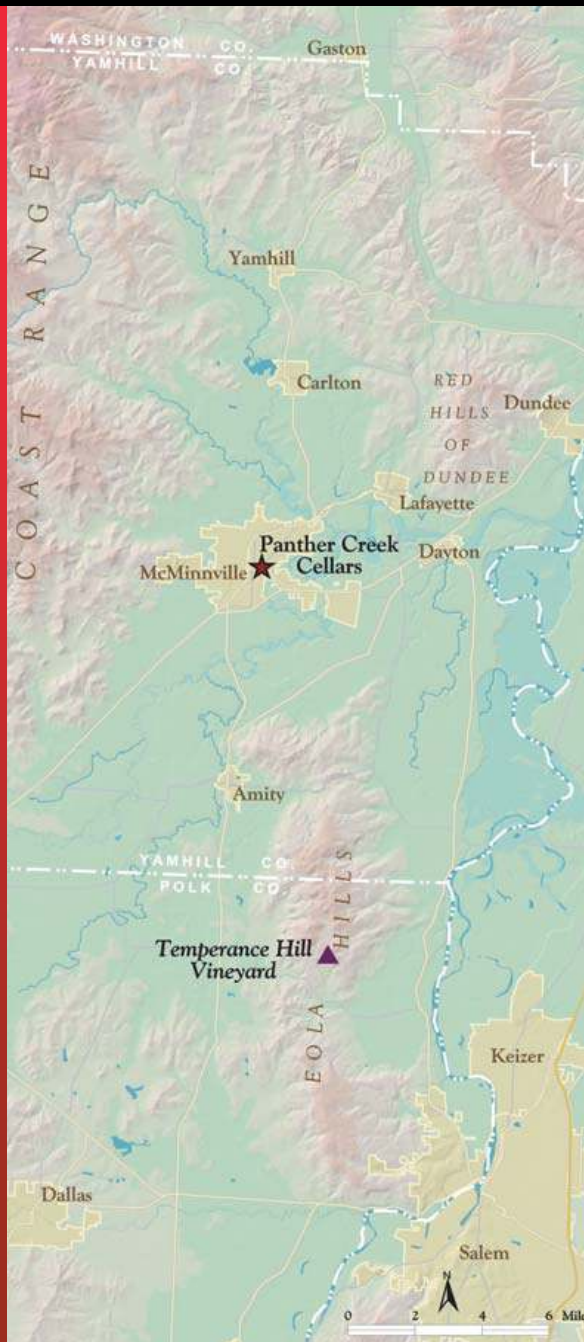
## 2005 Temperance Hill Pinot Noir

### 2005 Vintage Notes

After the blistering heat of 2003 and 2004, the 2005 vintage appears to have been a return to more traditional Oregon wine growing conditions. The Willamette Valley experienced numerous, brief rain events from mid-August into September followed by sunny weather with intermittent showers in October. The 2005 vintage shows expansive aroma and bright flavor development, ripe tannins, and balanced alcohol levels.

### Vineyard Characteristics

Temperance Hill Vineyard is home to the oldest vines Panther Creek has under contract. With sections of the vineyard as high as 800 feet, it is also our highest elevation site. This combination of elevation and vine maturity allows clusters at Temperance Hill to enjoy long hang time deep into harvest.



### Winemaking

Hand-picked grapes are gently destemmed, partially crushed, and then gravity-fed into fermentors. Allowing three to five days of passive cold-soaking, the fruit is fermented with native yeast strains, pressed, and settled before being racked into French oak barrels (30% new). The wine is racked off lees in the spring, and returned to barrels for aging. The Temperance Hill is aged in barrel approximately 16 months before bottling.

### Tasting Notes

Aromas of blue and black fruit with hints of smoke, black tea, and earth. Medium-bodied yet complex, evincing firm tannins and bright acidity that fully enhance the red cherry, pomegranate, and aniseed flavors...and to ensure for great cellaring potential.

**Production: 574 cases**  
**Retail Price: \$40 / 750ml**

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