



NOVEMBER 2008 WINE CLUB

2005 CLARET

Wines blended from several different varietals are the norm in Europe. Here in the New World we do not have the benefits that come with age-old wine regions and vineyards, synonymous with a core of varietals, on which reputations have been built; winemaking in North America got its start emphasizing single varietal wines...Chardonnay, Riesling, Merlot, Cabernet Sauvignon, etc.

Over the past several years in Southern Oregon vintages, however, the observant visitor to our many wineries has, no doubt, noticed the increased availability of blended, high-end wines... Bordeaux and Rhone Style blends (both red and white), Rioja style blends, and many other unique red and white proprietary blends that allow winemakers to balance the structure, flavors, and acidity of their wines. We are still learning which varietals grow best in our region and which combine well for more complex and interesting wines.

Weisinger's is proud to offer you this typical Bordeaux blend of Merlot, Cabernet Franc, and Cabernet Sauvignon.

Aging: The 2005 Claret is deep ruby in color, with rich aromas - including licorice, plum, and violets. In the mouth it is lively and bright, with toasty oak flavors, supported by supple, elegant tannins. This wine is approachable now, while still having a tannin structure that allows the wine to develop for several years.

Enjoy.

Chanda A. Miller
Winemaker

THE VINEYARDS

The 2005 Claret is a blend of Merlot and Cabernet Sauvignon from Pompadour Vineyard, located in Ashland, Oregon; Cabernet Sauvignon from Pheasant Hill Vineyard, located in Talent, Oregon; and Cabernet Franc from Gold Vineyard, located in Talent, Oregon.

THE HARVEST

Pompadour Vineyard Merlot was harvested first, on October 19, 2005, with sugars at 23.8 degrees Brix and a pH of 3.56. Eight days later on October 27, 2005, Pompadour Vineyard's Cabernet Sauvignon came in with sugars at 23.4 degrees Brix, a titratable acidity of 0.67, and a pH of 3.56. On October 29, 2005, Cabernet Sauvignon from Pheasant Hill Vineyard was harvested with sugars at 23.5 degrees Brix, a titratable acidity of 0.48, and a pH of 3.85. Last, but not least, Gold Vineyard's Cabernet Franc made an appearance on November 1, 2005 showing sugars of 22.6 degrees Brix, a titratable acidity of 0.60, and a pH of 3.54.

THE WINE

After being destemmed and crushed, the must was cold soaked for 48 hrs to release color. Two different yeast strains were then added to all varietals. On average the grapes spent 16 days on the skins. After each lot of wine was pressed off the skins, they were put to barrel, where a mix of American, French and Hungarian oak was used. Each wine spent 18 months in barrel. The 2005 Claret is unfinned and unfiltered. This was done to preserve as much of the fruit character of the wine as possible.

The 2005 Claret is 34% Merlot from Pompadour Vineyard, 59% Cabernet Sauvignon from Pheasant Hill Vineyard, 4% Cabernet Franc from Gold Vineyard, and 3% Cabernet Sauvignon from Pompadour Vineyard.

146 cases were produced.

ORDERING INFORMATION

The special Wine Club price is \$23.80. This special Wine Club price will be effective until January 2009.

REORDER PRICE

1-11 bottles - \$23.80 per bottle
1 case or more - \$22.40 per bottle