



JANUARY 2009 WINE CLUB

2005 PETITE POMPADOUR

There is no shortage of fans for Cabernet Sauvignon, made from the noble red varietal that produces wines of depth, strength and lots of flavor, not only in Oregon but in virtually all of the world's wine regions that are home to the grape. Almost equally legion are those who are devoted to Merlot, Cabernet's softer, fleshier cousin. When a winemaker, however, chooses to blend these two varietals, often along with varying percentages of Cabernet franc, Petit Verdot, and/or Malbec, the aim is to produce a more elegant, complex, sophisticated wine that reflects the character and breed of the great wines of Bordeaux.

Fifteen years ago, Weisinger's of Ashland set out to create something unique. Arnold and Mary Kohnert (owners of Pompadour Vineyard) and John Weisinger shared a common dream of producing a Bordeaux style blend, which had previously not been produced in Oregon and was rarely found in California. The 1991 Petite Pompadour was released in the spring of 1993 and that year experienced a success few had seen with a new wine.

Tradition is often the foundation from which great wines arise and though the blend for Petite Pompadour has changed slightly over time, it still holds true to its first four varieties (Merlot, Cabernet Sauvignon, Cabernet Franc, and Melbac). It has become by far our most popular and sought after wine, and one that I have a particular fondness for.

Aging: The 2005 Petite Pompadour has complex aromas of sweet black cherries, loamy soil, roasted herbs, coffee, chocolate, and oak, which dominate one's senses. This medium bodied wine has silky tannins with integrated acidity giving terrific definition and thrust to the multifaceted flavors of red berries, minerals, iron and spices. This wine is ready to drink now, but will age nicely over the next 5-8 years.

Enjoy.

Chanda A. Miller
Winemaker

THE VINEYARDS

Owned and operated by Arnold and Mary Kohnert, Pompadour Vineyard has been an Estate vineyard of Weisinger's for 16 years. Located on a south sloping hill at the 2000 foot elevation, the vineyard provides an ideal location for growing Bordeaux varieties such as Cabernet Franc, Cabernet Sauvignon, Merlot and Malbec.

THE HARVEST

The Merlot was harvested on October 19, 2005 with sugars at 24.0 degrees Brix and a pH of 3.66. The Cabernet Sauvignon was harvested on October 27, 2005 with sugars at 23.0 degrees Brix and a pH of 3.23. Finally, the Cabernet Franc was harvested on November 1, 2005, with the sugars at 22.6 degrees Brix and a pH of 3.46.

THE WINE

After being destemmed and crushed, the must was cold soaked for 24 to 48 hrs to release color. Two different yeast strains were then added. Each varietal spent approximately two weeks fermenting before being pressed. After each 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 Petite Pompadour is unfinned and unfiltered. This was done to preserve as much of the fruit character of the wine as possible.

The 2005 Petite Pompadour is 44% Pompadour Vineyard Merlot, 34% Pompadour Vineyard Cabernet Sauvignon, and 23% Pompadour Vineyard Cabernet Franc.

273 cases were produced.

REORDERING INFORMATION

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

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

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