

SINEANN



We are excited to announce our 2nd release of Sineann. After a hugely successful innagural release in Ohio, Peter Rosback has allocated some generous but still limited quantities of these amazing wines. If you haven't had a chance to taste these wines, you really should, even though this is a darling of the press, the wines are crafted with such old world sensibility that truly makes them world-class!

Due to the cult status of these wines, these pre-orders are considered requests, and will be evaluated at the end of October. Your Salesperson will confirm your quantities

	Whlse	Retail	Btl.Order
2005 Oregon Pinot Noir	\$23.33	\$34.99	_____
A stunning blend of our best vineyards. When first assembled, the wine shocked us with its depth and complexity. The finish of this wine is very, very long and deep.			
2005 Old Vine Zinfandel	\$28.66	\$42.99	_____
Our flagship wine. It is the oldest producing vineyard in the Pacific Northwest at nearly 100 years old. Every year it makes either the best wine we put out or very close to it. Not only does Zinfandel ripen on this old vineyard, it maintains balancing acidity to produce a wine that ages beautifully.			
2005 Resonance Pinot Noir	\$39.99	\$59.99	_____
This vineyard produces our best Pinot Noir - one of Oregon's best Pinot Noirs - every year. 2005 is no exception. The growers, Kevin and Carla Chambers, are fully biodynamic as of this year. The fruit off the oldest block of grapes was the best Pinot I've ever tasted off the vine. The wine is incredible: deep color, full, rich taste and a remarkable mouth-filling texture. I like to say our growers achieve the potential of their respective vineyards. Kevin exceeds his.			
2005 Wyeast Pinot Noir	\$36.66	\$54.99	_____
Can't say enough good things about this wine - one of the real thrills of the vintage. We expect Resonance to shine. To have this vineyard step up to that level of quality is very exciting. Located at fairly high elevation in the Hood River Valley, 1600 feet, the grapes are able to retain higher natural acidity. The higher acidity and great concentration of fruit (from 1.5 ton per acre crop sizing) have produced a delicious wine.			
2005 Schindler Pinot Noir	\$36.66	\$54.99	_____
Most Schindler 05 went to the French Laundry Restaurant in Napa! In 2004 Peter made the first single vineyard designate and it really showed its stuff. This year, 2005, select fruit from the Schindler Vineyard was bottled privately for the French Laundry, so you know the vineyard has something special going on. Rosback extracts maximum color from this Eola Hills fruit with terrific results. The nose is redolent with rich plum and dusty leather.			