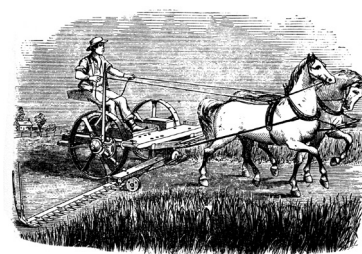




120 CASES PRODUCED



2012 was a nearly perfect vintage, with slow, even ripening and dry fall weather, giving us grapes with abundant sugars and balanced acidity. Many Willamette Valley winemakers have called this the best fruit they've seen in decades.

#### NOTES:

Our 1899 pinot noir was made without the use of modern winemaking equipment or electricity. We wanted to create a new---world wine with a true sense of place that wasn't altered by technology.

This wine was hand picked and brought up to the winery by horse. Once at the winery, it was hand de---stemmed and the wine was placed into wooden fermenters. We let it ferment on its own after covering it. It soaked for 10 days. It was hand pressed in a wooden basket press, hand pumped into barrel, and encouraged through malolactic fermentation without inoculation. We got it to the bottle with no gas, corked it by hand, and applied the label by hand.

The 1899 never touched dry ice, canned nitrogen, enzymes, stainless steel, forklifts, packaged yeast, electric pumps, or filters. We brought it to storage with Doc and Bea, so the first time it enters your car, it will be in a whole different time.

The old world methods used to produce this wine are reflected in its flavor, aroma, and texture. It has bold tannins with balance acidity and aromas that range from tobacco and cedar to blackberry, cherry, and violet.

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