

**Chaddsford Winery****2005 Pinot Noir Barrel Select  
(Pennsylvania)**

Owners Lee and Eric Miller renovated a 17th century colonial barn in southeast Pennsylvania's Brandywine Valley, converting it to a winery and tasting room. In 1982 they launched with 3,000 cases, all sold locally. Today they produce 30,000 cases, ranging from classic *vinifera* including Bordeaux and Italian varietals to whimsical sweet wines with seasonal names such as Spring Wine, Sangri-La, Spiced Apple Wine, and Holiday Spirit. Their sweet and grapey Niagara (notice the spelling, folks, it is not spelled Niagra) from Lake Erie is one of their best-selling wines.

This Pinot Noir is bright and a lightly saturated ruby to garnet. It is clear at the rim and has slow-moving legs. On the nose the wine has burnt wood, char, smoke, cherry, raspberry, and blackberry aromas. On the palate it is light-bodied and balanced with notes of cranberry, cherry, and woodspice. The mid-palate is silky and creamy. While the oak slightly overwhelms the delicate fruit, overall it is a good effort for such challenging conditions and for the diva of all grape divas. Serve with a rich, meaty seared Artic Char with wild mushrooms in a Pinot Noir-butter reduction.

Reviewed August 3, 2007 by [Catherine Fallis](#).

---

**THE WINE**

**Winery:** [Chaddsford Winery](#)

**Vintage:** 2005

**Wine:** Pinot Noir Barrel Select

**Appellation:** [Pennsylvania](#)

**Grape:** [Pinot Noir](#)

**Price:** \$21.99

**THE REVIEWER****Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.