

DEGLACÉ

Willamette Valley

2007

WINE BACKGROUND

- Dessert wines from red-skinned grapes are relatively rare in the world. Using Pinot noir for this style of wine is almost unheard of. We produced our first Deglacé - almost as an experiment - in 2001, initially for use at the end of winery dinners.
- Neither of the two ways in which dessert wines are traditionally produced - using grapes that have been desiccated by *Botrytis cinerea* ("noble rot"), or pressing after the grapes had frozen on the vine - would work for us. A Pinot noir producer would never want *Botrytis* in its vineyards (it ruins red wines), and we can't remember a fall when a freeze came before the rains of winter.
- That year, winemaker Dave Paige selected one block of grapes to take to a freezer instead of the winery, and then followed the traditional approach to producing an ice wine. (Well, not entirely traditional. He didn't have to do any of the work in the middle of the night.)
- Our Deglacé dessert wine has a soft, peach-pink color produced from contact with the Pinot noir skins. The residual sugars are on the low end as compared to traditional ice wines, resulting in a consistently balanced wine.

GROWING SEASON

- Bud break occurred during the third week of March, and bloom during the second week of June, both normal times in the north Willamette Valley for these events.
- Harvest began in mid-September with two weeks of perfect weather and ideal picking conditions. This was followed by a short period of rain. We met these challenges by taking extra precautions in both picking and sorting to insure only the very best fruit made it into the fermenters.
- The first Pinot noir grapes were picked the third week in September and everything was in the door at the winery by the second week of October.

VINEYARDS

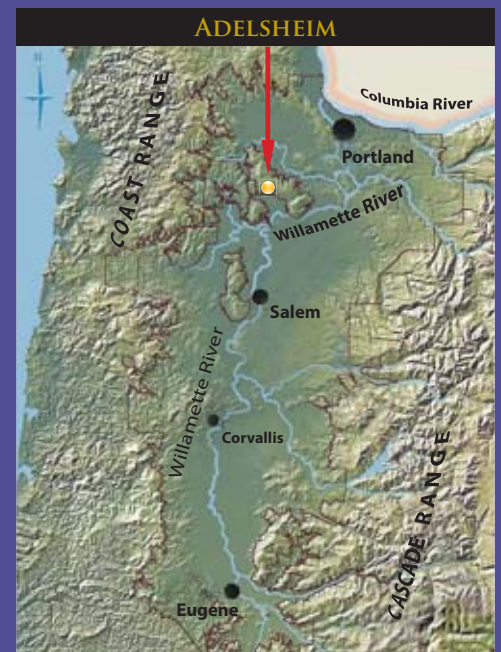
- One hundred percent of the grapes for this wine were grown at our Ribbon Springs Vineyard, where we chose several blocks that have given us in past vintages the intense strawberry flavors important for this wine.
- These blocks were picked on September 29, Oct. 8th and 16th, averaging 22.5° Brix.

WINEMAKING

- After the grapes were picked, they were quickly trucked to a cold-storage facility and frozen. During a two-week period in early February, they were brought back to the winery in small batches and allowed to partially thaw (so we could actually press them).
- As is the case with traditional ice wines made from grapes frozen on the vine, this process raises the sugar percentage by keeping some of the water still frozen as ice. This year, the first juice from the press was 42° Brix.
- Each batch was pressed over many hours (the grapes continued to thaw out) and just hard enough to achieve a soft peachy color. Most of the juice was gently pumped into a stainless steel tank, though 20% went to older, neutral-flavored, French oak barrels. Yeast that would allow an especially cold fermentation (which retains the maximum possible fruit esters) was added to the juice to start the six-week fermentation.
- When the wine was bottled on April 8, 2008, it carried a residual sugar level of 19%.

"Even with this sweet wine, we stay true to our winery philosophy that a wine's highest use is in pairing with meals. That means retaining enough of the grapes' natural acidity to ensure that the wine never becomes too cloying. Our Deglacé has amazing apricot, fig and honeysuckle flavors that should prove to be a perfect match with red berry tarts, pumpkin cheesecake, and a wide range of other desserts."

Dave Paige, Winemaker



Composition: 100% Pinot noir
Alcohol: 11.4% by vol
Production: 391 cases (375 ml)
Cellaring: Recommended anywhere from 5-8 years, optimal storage temperature 55-60° F

