



ELIZABETH'S RESERVE

Pinot noir
2008

WINE BACKGROUND

- The name “Elizabeth’s Reserve” was first used in 1986 to designate the blend of our best barrels of Pinot noir. From 1987 until 1999 it designated a single vineyard wine, but in 2000 returned to a “best of winery” reserve - the best barrels from our best lots.
- Most of the fruit for this wine (81.4%) comes from our nine estate vineyards located on south-facing slopes of the Chehalem Mountains.
- With many wonderful lots representing different soil types, clones, site climates, fermenter sizes, and barrel characteristics, winemaker Dave Paige pulls together those that best create a reserve-level wine, one that truly reflects the vintage and character of our corner of the Willamette Valley.

GROWING SEASON

- The 2008 growing season began slowly with a cooler than normal spring for the months of March and April. Buds began to open around April 26th, giving the growing season a bit of a delayed start.
- Temperatures picked up considerably in May and the vines accelerated shoot growth, but bloom was still slightly later than normal.
- The favorable conditions surrounding bloom near the end of June continued well into August. Veraison became apparent in mid-August, followed by gorgeous ripening conditions in September.
- Hand-picking began the last week of September and continued into mid-October, allowing the fruit to fully ripen and bask in what could be called a textbook Indian summer for Oregon.

VINEYARDS

This table details the nine vineyards and grapes used in this wine.

Vineyard		Blend	Soil	AVA	Picking Date	Contribution
Ribbon Springs	estate	19.7%	sedimentary	Chehalem Mountains	30-Sep, 1- and 15-Oct	red fruit, spice, sweetness
Bryan Creek	estate	18.9	volcanic	Chehalem Mountains	16-Oct	red fruit, minerality, structure
Love	estate	18.5	sedimentary	Chehalem Mountains	3- and 12-Oct	dark red and black fruit, power
Calkins Lane	estate	10.8	sedimentary	Chehalem Mountains	29-Sep and 1-Oct	dark red and black fruit, power
Zenith	non-estate	8.5	volcanic	Eola Hills	14-Oct	black fruit, earth, richness
Temperance Hill	non-estate	7.7	volcanic	Eola Hills	14-Oct	black fruit, spice, structure
Boulder Bluff	estate	6.8	volcanic	Chehalem Mountains	29-Sep and 1-Oct	dark red and black fruit, richness
Quarter Mile Lane	estate	6.7	volcanic	Chehalem Mountains	14-Oct	red fruit, spice, structure
Winderlea	non-estate	2.4	volcanic	Dundee Hills	1-Oct	black fruit, ripeness

WINEMAKING

- After hand-harvesting, the grapes were gently destemmed into open top fermenters, followed by a four to six day cold soak for greater flavor and color extraction.
- The grapes were then inoculated with a commercial yeast and punched down two or three times per day during a 6 day fermentation.
- After pressing, the wine was transferred into traditional small French oak barrels (30% new) where it was aged for approximately 10 months before being bottled on August 12 & 13, 2009.

“This complex and intriguing wine offers layered aromas of red and black raspberries, fresh Oregon strawberries, brown spice and cedar. Its aromas are reflected on a palate that speaks of purity and elegance, and is exceptionally balanced with firm tannins and a persistent finish. This wine will pair beautifully with the Pinot noir classics - lamb, duck, grilled salmon, and aged cheeses.”

Dave Paige, Winemaker



Composition: 100% Pinot noir
 Alcohol: 13.5% by vol
 pH: 3.54
 Production: 3,084 6-bottle cases (750 ml)

Cellaring: Under optimum cellar conditions, this wine will certainly improve through 2020, perhaps through 2028.

