



PINOT NOIR Willamette Valley 2009

WINE BACKGROUND

- The first vintage of this Pinot noir was in 1979.
- Our objective in producing this wine has always been a classic, intense, and elegant wine that pairs well with the foods we like to eat.
- By blending the diverse flavors and textures of multiple vineyards, clones and elevations, we produce a richly supple and focused wine that typifies what Pinot noir can achieve each vintage in the northern Willamette Valley.
- With this wine, our 31st vintage, our experience shows – we've long been acknowledged as producing a reference standard for the "Oregon style".

GROWING SEASON

- The 2009 growing season began with three months of above average temperatures coupled with lower than average rainfall.
- Bud break occurred around April 20th, giving the 2009 season a one week head start compared to 2008. Rainfall increased throughout the pre-bloom period, and temperatures remained higher, resulting in gorgeous bloom conditions and bountiful fruit set.
- Temperatures spiked into the triple digits in July, but cooled to normal levels for August as we eased into veraison.
- Sugar accumulation was accelerated at lower elevations leading to a mid-September pick, which we had not seen since the 2006 Harvest. Lack of rain around our picking schedule meant grapes could hang until they reached optimal ripeness.
- All of our Estate fruit was in the winery by the second week of October.

VINEYARDS

- Sixty-two percent of the grapes used in this wine were sourced from estate vineyards: 59% from our seven vineyards in the Chehalem Mountains AVA and 3% from the Eola-Amity Hills AVA. The remaining 38% is derived from fourteen other non-estate vineyards located in various sub-regions within the Willamette Valley.
- Approximately 75% of the wine comes from several clones brought into Oregon from Burgundy, 20% is UCD 5 ("Pommard"), and the final 5% either UCD 1A ("Wädenswil") or a clonal-blend.
- Soil type, appellation, vine age, and elevation varied considerably in these lots, offering many options to create a unified blend.

WINEMAKING

- After hand-harvesting, the grapes were gently de-stemmed 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 their 7 day fermentation.
- After pressing, the wine was transferred into traditional small French oak barrels (20% new) where it was aged for approximately 10 months.
- The final blend was bottled over a week-long period, August 3 - 11, 2010.

"With its broad array of origins and clones, this wine displays red aromas (candied cherry, pomegranate and raspberry), on the nose and the palate. In addition, one finds a light touch of brown spices (nutmeg, cinnamon, all-spice). True to our house style, it is elegantly textured with seamlessly integrated, silky, polished tannins. Pair it with salmon or ahi, veal or pork, poultry (think duck) or beef, or hearty vegetarian entrees."

Dave Paige, Winemaker



Composition: 100% Pinot noir
Alcohol: 13.9% by vol
pH: 3.51
Production: 14,344 cases (750 ml)
1,000 cases (375 ml)
12 bottles (1.5 L)
Cellaring: Under optimum cellar conditions, this wine will certainly improve through 2019, and perhaps through 2029.

