

2009 "Willamette Valley" Pinot Noir

The Vintage and Vineyards

The growing season was marked by a number of unique weather patterns, both periods of record high and record low temperatures. The patterns seemed to off-set one another, resulting in a wonderfully protracted growing season. September was hot with a short period of rain near the end of the month. October was dry and cool, which allowed for greater than normal hang-time resulting in great flavors, good acidity and moderate to moderately high sugar levels. All our vineyards benefited from the lengthy season and produced ripe, balanced fruit with great structure. Concerns of over-ripeness, mildew, botrytis and other weather-related problems were very low, affording us the luxury to pick vineyard sites only when flavors were optimal: mature, concentrated and layered. Yields at harvest averaged approximately 2 tons per acre across all vineyard sites. Some fruit was harvested as late as October 22nd.

In The Winery

Part of each lot of fruit was gentlyde-stemmed as it arrived at the winery. To enhance structure and complexity, 20% of the fruit was added to each fermentation tank as whole-clusters. All lots were cold soaked for 5 days on average before being inoculated for fermentation in small, open top fermentation tanks. The fermentation took an average of 6 days to complete, with 8 days of additional post-maceration skin contact. After a total of 19 days of skin contact, we pressed off in our old world, half-ton, wooden basket presses, a process that reduces the yield we garner from the must, but insures soft tannins and delicate aromatics. After pressing, the wine is barreled down in French oak for 11 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

The Wine

Over the last decade, we've experimented with sourcing grapes from several different vineyards and appellations. We've found certain vineyards and areas of the valley that produce wines that work great with our winemaking philosophy; producing demure wines with depth, varietal typicity and character. Our "Willamette Valley" Pinot Noir is a blend of these unique vineyards that collectively delivers a wine that is forward, enjoyable in its youth, yet retains enough complexity and depth to make it appealing. The wine includes fruit from six distinct vineyards covering four sub-appellations of the Willamette Valley. It is approachable, complex, and offers a sound interpretation of Willamette Valley Pinot Noir.

Technical Data

Vineyards: Durant Vineyard (35%), Cherry Hill Vineyard (14%) Kason Vineyard (13%), Bell Rd. Vineyard (6%)

Luciole Vineyard (4%), Lia's Vineyard (28%)

Harvest: October 1-22, 2009

Cooperage: 100% French Oak (13.3% new- Cadus, Damy, Billon, François Freres). 11 months.

Bottled: October 14th, 2010

pH: 3.68 Alcohol: 13.8% Production: 1,668 cases

Press

91 Points – *Wine Spectator* 90 Points – *Wine Advocate*