



2009 Appellation Series "Yamhill-Carlton District AVA"
Pinot Noir

The Vintage and Vineyards

Although the growing season was marked by a number of extreme weather patterns, both periods of record high and record low temperatures, the patterns seemed to off-set one another, resulting in a longer than normal growing season. September was hot with a short period of heavy 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.

In The Winery

The fruit was gently de-stemmed as it arrived at the winery. To enhance structure and complexity, 30% of the fruit was fermented whole cluster. All lots were cold soaked for 6 days before being inoculated for fermentation in small, open top fermentation tanks. The fermentation took an average of 6 days to complete, with 3 days of additional post-maceration skin contact. After a total of 15 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 15 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

The Wine

The Yamhill-Carlton AVA Pinot Noir is made from Kason Vineyard, planted on sedimentary soils at the base of Oregon Coast Range. The shows an expressive array of aromas from red berries to rose petals and hints of earth. It offers moderate structure and intensity and impeccable balance. Smooth tannins and good acidity will allow this wine to develop in bottle for at least three years. Drink now through 2016.

Technical Data

Vineyards:	Kason Vineyard (clones: Pommard, Wadensvil, Dijon 114, 115, 667, 777)
Harvest:	October 22, 2009
Cooperage:	100% French Oak- all neutral
Bottled:	October 11, 2010
pH:	3.7
Alcohol:	13.2%
Production:	88 cases