



2010 Lia's Vineyard

The Vineyard

Lia's Vineyard is located in the Chehalem Mountains AVA west of Newberg. Block 7 is a two acre section of the vineyard planted in 1999 to Dijon 115 Pinot noir on volcanic soils, predominantly the Jory series. The elevation ranges from 380-560 ft. The fruit was harvested on October 22nd yielding 1.5 TPA.

In The Winery

Two-thirds of the bins received from Lia's Vineyard were gently sorted and destemmed as the fruit arrived at the winery. One-third of the fruit was sorted and added to the fermentation tank whole cluster. The wine was cold soaked for 8 days before being inoculated for fermentation. The fermentation took 5 days to complete, with 9 days of additional post-maceration skin contact. After a total of 22 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 was 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.

Technical Data

Vineyards:	Lia's Vineyard – Block 7
Harvest:	October 22, 2010
Whole Cluster:	33%
Cooperage:	15 months
Bottled:	March 5 th , 2012
pH:	3.72
Alcohol:	13.1%
Production:	71 cases