

Yamhill Valley

Vineyards

2008 Pinot Noir

‘Estate’



Winemaker

Stephen J. Cary

AVA

McMinnville

Clonal Makeup

Pommard, Wadensvil,
Dijon 115, 667, 777

Harvest

Picked: Oct 15-19
Yield: 1.9 tons/acre
Brix: 22.8 - 25
pH: 3.2 - 3.5
TA: 6.2 - 7.5 g/l

Fermentation

Five ton open top
Inoculated
punch down once daily
Duration: 9-17 days

Aging

96% French Oak
4% Oregon Oak
10 months

Bottling

October 1-3, 2009
Alcohol: 13.8%
Production: 3794 cases

Vineyard

We are the oldest winery and the second oldest vineyard in what has recently been recognized as the McMinnville AVA. The unique thing about this subregion of the Willamette Valley is that eroded marine sedimentary soils dominate many of the vineyard sites. Most other Oregon PN areas are strongly influenced by volcanic soils, while our site consists primarily of marine sediments and heavy clay soils that produce Pinot Noir's with unusually intense color, tannin, and structure. It's the nature of our "terroir".

Vintage

The 2008 growing season started off with a late bloom followed by mild spring like conditions, that adversely affected yields but this was our last concern for the entire growing season. Summer and early fall were warm and mostly dry, just the way we like it. By harvest the fruit was beautifully ripe without too much sugar so the alcohols were balanced and the concentration rich.

Winemaking

Grapes were hand-picked and delivered to the crush pad in perfect condition. They were meticulously hand sorted and lightly de-stemmed into five ton open top fermentors. The wine was punched down daily and after sailing through a trouble free fermentation was racked to a mixture of 96% neutral french oak and 4% Oregon oak barrels for ten months of aging. Bottled on October 1-4 2009.

Tasting Notes

Deep garnet color in the glass this wine is showing focused blackberry, cedar and earthy aromas. This Pinot displays gorgeous flavors of blackberry, cherry and earth. Full and lush with extraordinary depth and structure this wine is a great expression of our estate vineyard and defines the unique robust flavor profile that dominate the McMinnville AVA