

Yamhill Valley

Vineyards 2008 Pinot Noir 'TALL POPPY'



Winemaker

Stephen J. Cary

AVA

McMinnville

Clonal Makeup

Pommard,
Wadensvil,

Harvest

Picked: Oct 16 -17
Yield: 1.9 tons/acre
Brix: 24.1
pH: 3.43
TA: 6.4 g/l

Fermentation

1.5 ton open top
Inoculated
Punch down once daily
Duration: 13 days

Aging

100% French Oak
13 months

Bottling

November 13, 2009
Alcohol: 13.9%
Production: 252 cases

What is a TALL POPPY ?

Noun...Flamboyant extrovert, outrageous character, ambitious beyond one's station, achiever beyond expectations...A New Zealand expression to describe, somewhat derogatorily, a person who talks the big talk...but actually delivers. A term of grudging respect.

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

Tall Poppy represents the very finest Pinot Noir we can produce and is only made when the stars align to signal an extraordinary vintage. In 27 years of winemaking we have only made this wine in just five previous vintages: 1998, 2000, 2002, 2005, 2006. Made from our oldest vineyard block, it matures in our finest barrels, finally yielding 100-200 cases of a flamboyant, outrageous, over achieving Pinot Noir.

Tasting Notes

As is typical of Pinots from the McMinnville AVA, this wine is robust and structured with a lot of life. It has lots of sweet, dark fruit and mocha character but also the acid and tannin to give it spark and help it live a relatively long life.