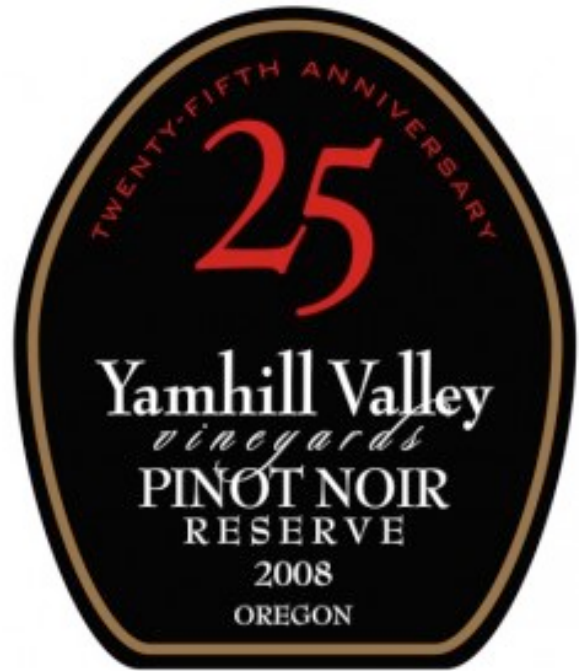


# Yamhill Valley

## Vineyards

2008 Pinot Noir

‘25th Anniversary Reserve’



### Winemaker

Stephen J. Cary

### AVA

McMinnville

### Clonal Makeup

88% Pommard  
10% Wadensvil  
2% Dijon 777

### Harvest

Picked: Oct 15-18  
Yield: 1.9 tons/acre  
Brix: 23.2 - 24.9  
pH: 3.35 - 3.48  
TA: 6.5 - 7.2 g/l

### Fermentation

1.5 ton open top bins  
Inoculated  
punch down once daily  
Duration: 9-15 days

### Aging

96% French Oak  
4% Oregon Oak  
11 months

### Bottling

August 24-25, 2009  
Alcohol: 13.9%  
Production: 1520 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

At Yamhill Valley we use the term 'Reserve' to describe a barrel selection from the best of our eleven Estate vineyard blocks. Four of our oldest plantings, from 1983 and 1988, always make up the majority of our reserves. The wines are aged from 10-20 months in French oak to help mature the robust structure and fruit intensity that comes from our marine sediment, clay rich terroir. Bottled on October 1-4 2009.

### Tasting Notes

This wine possesses a beautiful dark garnet color with excellently focused aromas of black cherry and smoke. On the pallet this wine is rich and succulent with complex flavors of blackberries, bing cherries, game and a touch of earth and minerals. Classic, broad and intense the wine finishes with great depth and purity of flavor.