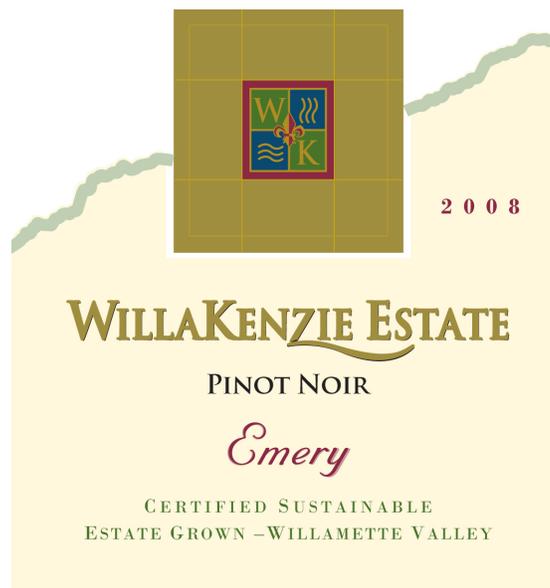


2008 Pinot Noir Emery

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Released: March 2011
Retail: \$45.00



VINTAGE

The 2008 vintage was a classic Oregon nail-biting, nerve-racking exercise with a win on the finish line. Beginning with a cold late winter, 2008 continued into a very cool spring with March and April temperatures about 3 degrees below average. The 50% bud break mark was not reached until the 2nd of May, and 50% veraison, when roughly half of the berries have changed color, did not occur until September 5th. For a while it looked like we would have a disaster on our hands, but Mother Nature took mercy on us by delivering less than 1.5" of rain in September and 2.4" in October, with sunny days and cool nights in both months. The result is excellent ripeness due to prolonged hang time, good acidity and lower levels of alcohol. A winemaker's dream! We started harvest on October 1st, with the Terres Basses vineyard as usual, finishing on October 30th just before the downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.

VINEYARDS

The Emery vineyard is named after owner Bernard Lacroute's grandfather and was planted in 1998. It is situated on a south-facing bench ranging in elevation from 580 to 720 feet. The layers of topsoil are deeper than in the rest of the Estate vineyards resulting in more vigorous plants. We planted a mix of new Dijon clones, primarily 777 and some of the oldest selections of Pinot Noir in Oregon, including Pommard propagated by Coury and Wädenswil propagated by Erath. The various clones are harvested and fermented together to reflect the characteristics of the site.

Brix: 24.0°

pH: 3.60

TA: 6.3

WINEMAKING

In our gravity-fed winery, this 2008 Emery was handcrafted to achieve a fully extracted and complex style. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 23 days of skin contact and daily punch downs by 'Bigfoot', our pneumatic punch down device. The wine was then gravity fed directly to barrels where it underwent 100% malolactic fermentation during the next 7 months. The wine spent a total of 15 months in 60% new French oak from a selection of coopers and was bottled unfiltered and unfined.

Alcohol : 14.2%

pH: 3.75

TA: 5.9

TASTING PANEL COMMENTS

Dark fruits waft with black currants and blueberries, unfolding into a warm, spicy fragrance of cherry brandy, clove, sandalwood, leather, and pipe tobacco. A nice, upfront acidity explodes into a lush, unexpected juiciness, which lingers then melts into a sweet, rich, and succulent mouth feel. Exceptionally balanced, nuances of oak accentuate the dark fruit-forward flavors of black cherry, black currants, and sugarplum, which then stretch out with long, soft tannins into final notes of toffee and vanilla. It will benefit from 3 years in the cellar and age well for 10 to 15 years from its release date. Pair this full-bodied Pinot Noir with venison, smoked duck, and other smoked meats. We recommend that you open the wine an hour before serving.