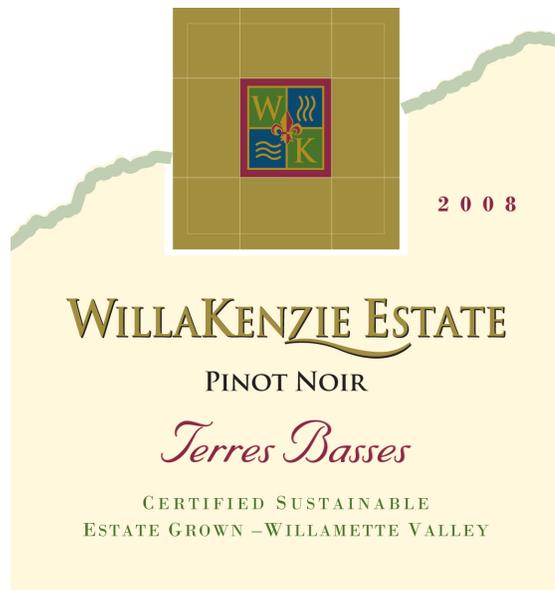


2008 Estate Grown Pinot Noir Terres Basses

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: March 2011
Retail: \$60.00



VINTAGE

The 2008 vintage was a classic Oregon nail-biting, nerve-wracking 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 Terres Basses vineyard is the lowest block of the Estate vineyards, ranging in elevation from 320' to 390'. The soil composition of this parcel is quite different from the rest of the Estate and is a key contributor to the wine specificity. The vineyard was planted in 1997 to Dijon clones 113, 115. The rows are oriented north-south with an average density of 1750 plants per acre, and the vines are trained into an upright double guyot trellising system. This section of the vineyard does require a small amount of irrigation in the summer due to the structure of the soil.

Yield: 2.1 tons/acre

Brix: 24.0

pH: 3.60

TA: 6.3

WINEMAKING

In our gravity-fed winery, the 2008 Terres Basses was handcrafted to achieve a fully extracted and complex style. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 22 days of skin contact and daily punchdowns by 'Bigfoot', our pneumatic punchdown 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 50% new French oak from a selection of coopers and was bottled unfiltered and unfined.

Alcohol: 14.2 %

pH: 3.75

TA: 5.8

TASTING PANEL COMMENTS

Although this is still a very youthful wine, the aromatic profile (once it's seen a bit of air) is anything but simple. Aromas evolve from wood spice, cedar, coffee and vanilla into Christmas spices, doug fir, cassis and a touch of citrus. The palate promises many years of deepening texture and complexity yet already offers rich black fruits, structured tannins and well-integrated acidity. The finish suggests blue fruit, rose petals and pepper. Age this wine for 10+ years and pair with Coq au Vin or Duck Confit.