



Wine Data
pH 3.69
Total acidity (T.A.) 0.60gr/100ml
Residual sugar (R.S.) 0.2gr/100ml
Alcohol 13.7%

2008 "Deux Verres" Reserve Pinot Noir

Production: 467 cases
Bottled: August 17, 2010

The Vintage:

The 2008 growing season started with bud break in mid-April- Spring turned out to be much cooler and wetter than usual from March to June. The first half of July brought above average temperatures, which allowed bloom to finally get started about 2 weeks late. The fruit set was diminished by the cool spring, leaving smaller overall clusters. Late July and most of August saw cool and wet weather again, but thankfully September and October proved drier and warmer than average with many beautiful, sunny days allowing the grapes to fully (and perfectly) mature. All of our fruit was hand harvested between October 11th and the 27th. Overall, 2008 was a great vintage and the wines will prove to be very age-worthy.

The Vineyards:

Seven vineyards are represented in this "Deux Verres" Pinot Noir:

La Colina 47% (Dundee Hills, volcanic)
Hidden Rocks 14% (Eola-Amity Hills, volcanic)
Olson Estate 14% (Dundee Hills, volcanic)
Bella Vida 10% (Dundee Hills, volcanic)
Gran Moraine 5% (Yamhill Carlton, sedimentary)
Maresh 5% (Dundee Hills, volcanic)
Temperance Hill 5% (Eola-Amity Hills, volcanic)

Clones: 29% Dijon 114, 24% Pommard 14% Dijon 667, 14% Dijon 777, 14% Wadensvil,
5 % Dijon 115

The Cellar:

The grapes were picked October 11-24 and fermented by indigenous yeast in small fermentors. The different lots were punched down three times daily, very gently pressed and racked to a variety of French oak barrels- 19% new, 38% one year old, 24% 2 years old, with the remainder in older, neutral wood. The barrels were racked in April, and then again in August at blending. After the final blend was chosen, the wine returned to barrel to rest for another 11 months.

The Wine:

The 2008 Deux Verres' aroma is bursting with gobs of ripe black cherries, accompanied by floral rose notes and light turned-earth. The flavors mimic the same luscious, ripe tones of the nose- black cherry and black raspberry, followed by spice, earth and light toast. The mouth-feel is the real star here- satisfying, round and juicy, and a texture like velvet. The finish gushes fruit with beautiful spice tones. This wine will benefit those who give it a few more years in the cellar, but can be incredibly rewarding now if decanted. We expect the wines from this stellar vintage to age extremely well. Tasted 8/18/2010.