



2009 Deux Verres Pinot Noir

Production: 600 cases

Bottled: May 4, 2011

The Vintage

The 2009 growing season started with bud break around the second week of April, the spring turned out to be colder and much drier than the average. Starting in early June the temperature rose above normal for a warm summer. The fruit set was larger than average with clusters 30 to 40 % larger. We experienced some very warm days at the end of August and again in September that dehydrated the berries, which prevented them from bursting because of the tightness of the clusters, also preventing botrytis from developing. All of our fruit was hand picked between September 21st and October 18th.

The Vineyards

Six vineyards are represented in this Deux Verres Pinot Noir:

Alloro 25.93% (Chehalem Mountains, alluvial-volcanic)

Bella Vida 18.52% (Dundee Hills, volcanic)

Hawk's View 11.11% (Chehalem Mountains, alluvial)

La Colina 14.81% (Dundee Hills, volcanic)

Nysa 3.70% (Dundee Hills, volcanic)

Olson 25.93% (Dundee Hills, volcanic)

Clones:

56.79% Pommard, 2.47% Wadensvil, 3.70% Coury selection, 11.11% Dijon 114, 14.81% Dijon 113, 3.70% Dijon 667 and 7.42% Dijon 777.

The Cellar

The grapes were picked from September 22 to October 10, and were fermented by indigenous yeast in small fermentors. They were punched down three times daily, pressed very gently, and racked to a variety of French oak barrels: 37.04% 1 year old, and 33.33% 2 years old, the rest neutral. The barrels were racked in April then again in August when the blend was put together before returning to barrels for another 8 months for a total of 18 months.

The Wine

The 2009 Deux Verres aroma is sweet and floral, with roses-honeysuckle, raspberries, red cherries. With aeration dark cherries and more floral notes of roses emerge, followed by light earthy notes. The flavors are rich with red and dark cherries and sweetness, then displaying layers of dark cherries, dark berries, rich concentration, light earth, light spiciness and a light oak note. The mouthfeel is rich, sweet and full. The texture is round and soft, with sweet, structured tannins. The finish is long, rich and sweet. This wine will benefit from extended cellaring and can be decanted to be enjoyed today!

Wine Data

pH 3.77

Total acidity (T.A.) 0.535gr/100ml

Residual sugar (R.S.) 0.2gr/100ml

Alcohol 13.9%