



2008 Premier Cuvée Oregon Pinot Noir

ORIGIN: Our search to produce world-class Pinot Noir led us to the Dundee Hills of Oregon. Premier Cuvée, our proprietary blend, is made from both our oldest Pommard vines and Dijon clones 113, 114, 115, 667, and 777 sourced from our five estate vineyards in the Dundee Hills and Ribbon Ridge AVAs. Our hillside vineyards are planted with up to 4,800 vines per acre and are meticulously farmed utilizing sustainable practices and tended exclusively by our crew of dedicated vineyard workers.

VINEYARD: Our narrowly spaced estate vineyards are planted in volcanic Jory soil and are on east, south-east and south-west facing slopes. We have planted Dijon clones 113, 114, 115, 667, and 777 on selected rootstocks in high-density vineyard blocks to complement older self-rooted Pommard and Wädenswil vines. Premier Cuvée is a combination of fruit from our five vineyard estates: Arcus Estate, Red Hills Estate, Renegade Ridge Estate and Archery Summit Estate in the Dundee Hills AVA, and Looney Vineyard located in the Ribbon Ridge AVA. Cooler temperatures during the growing season combined with a sunny October created an optimal harvest season in 2008, leading to extraordinary fruit expression, structure and ageability.

WINEMAKING: Fruit for the 2008 Premier Cuvée was hand picked between October 1st and October 10th. The fermentation was conducted in both stainless steel and wooden open top fermentors with an average of 5% whole clusters. The fruit was hand sorted and soaked cold for five to ten days, after which native yeast fermentation was allowed to proceed under temperature-controlled conditions. During primary fermentation, tanks were punched down up to two times per day. After limited post fermentation maceration, the wine was sent via gravity to 50% new French oak barrels and aged for 10 months prior to bottling in August of 2009.

TASTING NOTES: This wine opens with an intense perfume of ripe Oregon blackberries, fresh blueberries, violet and nag champa incense. A complex wine of many layers, it delivers additional nuances of lilac, allspice, marzipan, and rich black cherry upon the second swirl. The palate is equally dense and intense, presenting hints of dark chocolate, ginger and peat surrounding a vibrant dark cherry core. Succulent, expressive and enticing, this wine is only beginning to reveal itself now and will benefit from three to eight years of proper cellaring.