

Edgefield 2008 Pinot Noir

70% Oregon / 30% Washington



Release date: October 2010

Production: 2380 cases
3.62 pH
5.7 TA
13.1% alc.

Vineyards: 61% McClain Vineyard, Willamette Valley, OR
12% Hull Vineyard, Columbia River Gorge, WA
10% White Salmon Vineyard, Columbia River Gorge, WA
9% Cording Hill Vineyard, Willamette Valley, OR
8% various Vineyards in the Columbia Valley, WA

Tasting Notes: The 2008 Pinot Noir is bright ruby to purple in color with fruity aromas of dark raspberry, black cherry and blueberry, complemented notes of rose petal, clove, cedar and anise, with a hints of bittersweet cocoa and vanilla. The palate is bright and juicy, with red cherry, pomegranate and raspberry fruit, cedar and more dusty baker's cocoa. It is light in body, with moderate tannins and acidity.

Vintage Notes: Throughout the state, the 2008 growing season will be a vintage to remember. Budbreak was pushed back in the northern part of the state. By bloom, sunny weather brought the Willamette Valley vineyards up to speed. The Willamette Valley experienced one of the longest harvests on record. Due to very small berries, the Northern part of the state brought in lower than projected yields measuring 1-1.5 tons per acre. Throw in the lateness of the vintage, the absolute fantastic weather and the lack of disease and, all in all, the 2008 vintage is one for the record books.