

Edgefield 2008 Vintage Select Pinot Noir

Gensler Vineyard

Columbia Gorge, WA



Release date: May 28th, 2010
Production: 488 cases

Analysis: pH: 3.65
TA: 6.0
Alc: 13.5%

Tasting Notes: The Columbia River Gorge is becoming known as, a world of wine in 40 miles, a testament to the wide range of varietals and many micro-climates the unique area supports. At the western, cooler, edge of the AVA (American Viticulture Area) Don and Kristy Gensler grow Pinot Noir planted in the early 60's at elevations ranging from 1200 to 1600 ft. The cool nights at these higher altitudes keep plenty of acidity, and allow for extended hang time and flavor production without the accompanying higher alcohol levels. Harvested on October 28th 2008, at 23.9 Brix, 3.26 ph and 8.4 ta; numbers that predict the ample acidity, lush yet delicate fruit flavors of strawberry and light cherry in the wine. The wine was finished in all new oak barrels for 8 weeks prior to bottling, previous to this it spent 9 months in 20% new French oak.

Food Friends: The easiest way to pair wine and food is by matching the regional cuisine with regional wines. Oregon has an abundance of mushrooms, hazelnuts, pork, duck, and salmon... all of which compliment Pinot Noir.

Fun Facts: One of the most temperamental grapes to grow, Pinot Noir requires a long, cool growing season to get fully mature, making it a frustrating grape from which to make wine, and often exhibiting a large range between high and low quality.