



2008 DOMAINE PINOT NOIR

<i>% Blend</i>	<i>PN Clone</i>	<i>Block</i>	<i>Vine Age</i>	<i>Soil</i>	<i>Trellis System</i>
25%	<i>Pommard</i>	<i>1, 10, 6, 7</i>	<i>5-14 years</i>	<i>Bellpine</i>	<i>VSP</i>
23%	<i>114</i>	<i>2a</i>	<i>7 years</i>	<i>Bellpine</i>	<i>VSP</i>
16%	<i>114</i>	<i>1e</i>	<i>16 years</i>	<i>Bellpine</i>	<i>VSP</i>
13%	<i>114</i>	<i>4f</i>	<i>4 years</i>	<i>Bellpine</i>	<i>VSP</i>
8%	<i>777</i>	<i>4d</i>	<i>6 years</i>	<i>Bellpine</i>	<i>Droop</i>
7%	<i>Pommard</i>	<i>2c</i>	<i>16 years</i>	<i>Bellpine</i>	<i>VSP</i>
3%	<i>113/115</i>	<i>19f</i>	<i>13 years</i>	<i>Bellpine</i>	<i>VSP</i>
3%	<i>Mix</i>	<i>19d/e</i>	<i>14 years</i>	<i>Bellpine</i>	<i>VSP</i>
2%	<i>115</i>	<i>4b</i>	<i>12 years</i>	<i>Bellpine</i>	<i>Droop</i>

FINAL ANALYSIS: 13.0% alcohol, TA 0.52g/100ml, pH 3.36 **SUGGESTED RETAIL PRICE:** \$60

PRODUCTION: 2,342 6-pack cases

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation in open top fermenters. Punch down two to three times per day. Yeast strains: (44%) Assmanhausen, (27%) RC212, (16%) D254, (13%) RA17

AGING: 15 months in French oak barrels (71% new, 29% 1 year)

GROWING SEASON

2008 was a classic Oregon vintage. A cool spring started the vintage off slowly, but warm summer weather allowed the grapes to catch up and grow at a steady, even pace. Estate heat summation was typical, 1807 growing degree days vs. the average 1811. The summer saw below average rain fall with only 6.75 inches between April and October, including a minimal 1.5 inches that fell during the critical late-September/ early-October pre-harvest period. As a result, fruit was clean, ripe and concentrated.

WINEMAKER TASTING NOTES

Appearance: Deep garnet red

Aroma: Cherry, cranberry, cocoa spice, eucalyptus, cola, dried rose petal

Flavor: Strawberry, blueberry, hints of vanilla, cherry, caramel

Mouthfeel: Soft entry, medium body, long viscous finish