

Acrobat

Land on your feet



2008
OREGON
PINOT NOIR



TECH 13.0% alcohol, TA 0.53g/100ml, pH 3.59

PRODUCTION 4,500 **SUGGESTED RETAIL** \$19.99

FERMENTATION Assmanhausen, RC212, & D254 in 100% stainless steel temperature controlled tanks. Punch down two to three times a day.

AGING Aged 8 months in French oak barrels: 17% new, 19% one year, 33% two year, and 31% three year barrels. Cooperage was predominately from François Freres, Dargaud & Jaeglé, Claude Gillet, and Vicard with medium toasted staves.

WINEMAKER TASTING NOTES

COLOR Bright garnet with ruby tint clarity and brilliance

NOSE Cherry, floral notes, plum, and light spice

FLAVORS Sweet cherry, hints of caramel, hints of blue fruit, and pepper spice

MOUTHFEEL Elegant entry, smooth tannins on finish, nicely structured with good acidity

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.



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