



2008 Pinot Noir

Appellation: Dundee Hills, Oregon

2008 Vintage

The Spring of 2008 began slowly, with a late bud-break, followed by cooler than average temperatures. The summer was warm, but rarely hot, without the heat-waves that we have become accustomed to in the past few years. By early September, Oregon winemakers were worried that the fruit would not ripen in time before the fall rains began. However, September seemed just an extension of the summer as we basked in warm sunshine. October brought more of the same, and as the grapes ripened and developed their flavors, winemakers began thinking that, instead of a disaster, 2008 could turn out to be a great vintage. With great weather continuing thru the end of October, that is exactly what happened. The fruit matured slowly, with plenty of time to develop the complex combinations of flavors that Pinot Noir lovers seek. Harvest began 10 days later than average, with the last fruit picked October 26.

Vineyards

Our wines that bear the Dundee Hills Appellation are made exclusively with grapes grown in our Dundee Hills Estate vineyard. South facing, at an elevation of 525-730 ft, the site is ideal for the production of premium Pinot Noir. The estate is Certified Sustainable and SalmonSafe since 1999.

Fermentation and Aging

The Pinot noir grapes used in this wine are hand-picked early in the morning while the fruit is still cool. After destemming, the fruit is fermented in small, 1.5 ton open fermenters. By using small, open tanks, Delphine is able to monitor each batch closely, and make small adjustments as needed to realize the potential of each wine. After fermentation is complete, the must is pressed and the wine transferred to barrel for 18 months of aging.

The 2008 Pinot Noir is one of the first of our wines to be offered both in a traditional bottle and in a refillable stainless steel keg. The keg is sealed with Nitrogen gas, preserving the fresh aromas and flavors. For the restaurants that serve our wine, this means that every glass is perfectly preserved, just as the winemaker created it. For the environment, each keg means the elimination of 27 bottles, corks, capsules, and labels that never needed to be created or transported from the factory to winery to final consumer. We are excited to be making a genuine reduction in our environmental impact, without any compromise to the quality of our wines.

Chemistry at Bottling: Alcohol: 13.7% TA: 0.67 g/100ml pH: 3.52

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