

2010 Pinot Noir

Retail Price: \$34

Appellation: Dundee Hills, Oregon

Production: 180 cases 750ml

Production and Tasting Notes

Plum and blackcurrant aromas are first to greet the nose, followed by earthy, leathery notes and the sweetness of toasty vanilla. The second nose finds blackberry, sandalwood, pickled ginger and Asian five spice all nicely integrated. The palate is very food friendly and mouth watering, with more spices, dark red berries, smoked barbeque, toasty vanilla and cayenne and white pepper.

The stemmed grapes were allowed to cold soak for 24 hours before yeast inoculation. After fermentation the wine was aged for 24 months in oak barrels,(20% new French oak).

Brix at harvest:21.5.

Alcohol at bottling: 13%; pH: 3.55.

2010 Vintage

The growing season of 2010 once again took winegrowers on a roller coaster ride as weather patterns were unusual in many different ways. Late winter was much warmer and drier than average, leading us to expect an early bud-break. We hustled in the vineyard to make sure all the pruning and training was finished before the vines became fragile with new growth. As a cold rainy spring set in, we waited and waited for the growth to begin. Bud-break and bloom turned out to arrive more than two weeks later than average for our vineyard. (That's an eternity for nervous Oregon winegrowers) Summer was mild, and we thinned aggressively to reduce our potential yields and advance the ripening of the fruit. As September came to an end, we were growing nervous, wondering if the fruit would ripen before the fall rains. In October, Mother Nature decided that we had suffered enough, and she gave us sunshine and warm temperatures to help the fruit develop the aromas and flavors that we love. Harvest was more than two weeks later than average, but the quality was excellent.

Vineyards

This wine was made exclusively from Pinot noir grapes grown in our Estate vineyard. Located in the Dundee Hills AVA within the Willamette Valley, our 35 acre estate vineyard was established in 1990. South facing, at an elevation of 525-730 ft, the site is ideal for the production of premium wines. Our grapes are hand pruned and harvested, and each vine is visited many times in the course of a season. Truly in the heart of Oregon's wine-country, Winter's Hill is bordered to the East by Domaine Serene, to the South by Stoller Vineyards, and to the North by Vista Hills. The estate has been Certified Sustainable and Salmon Safe since 1999. The Pinot noir plantings are made up of several clones, including Pommard, Wadensville, and Dijon clones 114 and 115.

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