

2009 RESERVE PINOT NOIR

The 2009 vintage was largely defined by warm temperatures and long hang times. We achieved high sugars, ripe tannins, and bright fruit characteristics during the growing season. Our 2009 wines show a lightness in spirit that make them extremely accessible, enjoyable and ready to drink.

The wine was made from grapes grown on our highest, rockiest, and most exposed block. This block produces wines of great distinction as the rocky and steep grade increase the ripening while the elevation and the cooling coastal winds locks in acidity and flavor.

Our 2009 Reserve is made from our 3 best barrels of the vintage, which were reserved for aging and carefully tended to for nearly $1\frac{1}{2}$ years.

Tasting Notes

A focused wine with dark fruit and bittersweet notes. Dark violet in color, with a powerful nose of blackberry, blueberry preserves, wet stone, black tea and dried pine needles. The palate is streamlined and angular, starting with a burst of sweet fruit and fresh acid. This medium-bodied wine has light grain tannins and expresses oak spice, bittersweet chocolate, and chicory on the finish.

Vineyard

- Bryn Mawr Vineyards: Eola - Amity Hills AVA
- Ritner Soil
- South Facing Slope
- 800 820 ft Elevation
- Clones: 115 and 777
- Rootstock: 3309
- Planted 2002
- Vine Age at Harvest: 7 yrs

Winemaking

- 75 cases produced
- pH: 3.65
- T.A.: 5.9 g/L
- Alcohol: 14.0%
- Elevage 17 months

Cellaring

With 17 months of elevage, it is drinking well upon release. With proper cellaring the tannins will soften and the oak will further integrate into the bouquet.

Drink 4 - 8 years post-vintage, 2013 - 2017.