



2008 Patton Valley Vineyard Estate Pinot Noir Willamette Valley AVA

Elevage:
10 months in 43% new
French Oak Barrels

Alcohol:
13.2%

pH:
3.59

Clones:
Dijon 114, 115, 667, 777,
Pommard, Wadenswil

2,545 cases produced

Grapes sourced
exclusively from our
Certified Sustainable
estate vineyard.

Patton Valley Vineyard
is dedicated to the
preservation of our
finite resources, and
employs sustainable
practices in both the
vineyard and the
winery. As a result,
we have earned
Salmon Safe and
LIVE certifications.
We are proud to bear
the Oregon Certified
Sustainable logo.



The Vintage

The late bloom of the vines in 2008 served notice to our vineyard team that attention to detail was paramount and there was no room for viticultural error. In late September, with Oregon's famously unpredictable October weather looming, the vintage stood on a razor thin ridge. On one side, the possibility for a typically cool and wet October, which would magnify the impact of the late bloom. On the other, the potential for a rare Indian summer and perfect conditions for ripening grapes capable of producing unforgettable Pinot noir. Thankfully, October yielded warm, sunny days and cool nights. Grapes ripened slowly and evenly resulting in a benchmark vintage for Oregon Pinot noir.

The Wine

The 2008 Patton Valley Vineyard Pinot produced about intensity, concentration and structure. Its nose is a pantry of dark, exotic spices, black cherries, loamy earth and spring flowers. The wine quietly announces its entry with a sleek and highly refined texture that fails to hint at the bold concentration that follows. The mid-palate is a dense and complex array of black fruits and spices, such as dark cherry, plum, clove, anise and molasses. The wine's structure is like a lacy shawl of fine tannins that slips away during the finish to reveal muscular but feminine shoulders, a graceful and elegant power. Enjoyed young, the wine is quite shy, but given appropriate time these flavors will gain clarity and definition. With near perfect balance of fruit, acid and tannin, the vintage will likely be regarded for its longevity; the result of the vintages slow ripening. Cellar with confidence for a decade or more.