



2009 Patton Valley Vineyard Estate Pinot Noir Willamette Valley AVA

Harvest Dates:
Sept. 28 - Oct. 10, 2009

Elevage:
10 months in
40% new French oak
barrels.

Clones:
Pommard, Wadenswil,
Dijon 113, 114, 115,
667, 777

Alcohol:
14.5%

pH:
3.65

Bottled unfined and
unfiltered.

2,329 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 2009 Oregon vintage was a great example of Mother Nature's ability to occasionally grant us wonderful fruit at above average yields. The summer of 2009 was long and hot. Fruit set across the valley was nearly perfect, with virtually every berry in the young clusters maturing, yielding cluster weights that were heavier than normal. The larger than expected yield turned out to be fortuitous, offsetting some of the effects of the heat, allowing the fruit to maintain integrity and balance. Our deep Laurelwood soil also played a role by buffering the vines from the impact of intense heat. The vintage as a whole was abundant with higher sugars and wonderful fruit flavors, akin to the 2003 and 2006 vintages.

The Wine

The 2009 Patton Valley Pinot noir is a hedonist's dream, viscous and silky smooth. Surprisingly savory aromatics of leather and black tea quickly give way to sweeter sensations of fresh baked spice cake and cola. The 2009 is a cornucopia of mixed berries with notes of sweet black cherry and cassis. Luscious fruit, broad tannins, beautifully integrated oak and sensational acidity coalesce to create this balanced and enjoyable wine. Oregon Pinot noir is rarely enjoyed so young, so take this opportunity to enjoy it now or cellar 4-7 years.