



2009 Patton Valley Vineyard Lorna-Marie Pinot Noir Willamette Valley AVA

Harvest Date:
October 7, 2009

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

Clones:
113, 115, 777,
Pommard, Wadenswil

Alcohol:
14.6%

pH:
3.62

Bottled unfinned and
unfiltered.

125 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 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

Each year since 2002 we have crafted a reserve wine intended to exemplify the best the vintage has to offer. Selected from a handful of barrels that are deemed to be the finest in the cellar, we designate the wine "Lorna-Marie" in honor of the mothers of Monte and Sherie Pitt, two of the owners of Patton Valley.

The 2009 Lorna-Marie Pinot noir keeps the tradition going strong. Reminiscent of the multitude of aromas from a fruit stand, the Lorna-Marie abounds with scents of fresh-picked strawberries, Bing cherries, rose petals and spiced plum, with a touch of salty sea air. On the palate, the wine shows great weight with a viscous, velvet-like texture, and layer upon layer of ripe red and black fruit flavors. This wine possesses a striking backbone of acidity, yet marries beautifully with the soft, creamy tannins, lingering with astounding length.

Enjoy now or save for 5-12 years.