



2011 Patton Valley Vineyard 10 Acre Pinot Noir Willamette Valley AVA

Harvest Date:
October 24 -27, 2011

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

Clones:
Pommard, Dijon Clones
667, 777, 115

Alcohol:
12.6%

pH: TA:
3.65 5.5

Bottled unfinned and
unfiltered.

307 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

A cold, lingering, winter gave a late start to the 2011 growing season, and left us praying for a low fruit-set and a warm summer. Mother-nature had other ideas. Fruit-set was virtually perfect with nearly every berry in the young clusters maturing, yielding much heavier cluster weights than normal. With rigorous and frequent green thinning, we brought our crop-loads to under half of what they were early in the season, pushing ripeness in this mild and cool growing season. In October, growers were blessed with a sunny, dry Indian summer, giving us longer hang-time, and a beautiful picking window. The last bit of fruit was picked on November 2nd, making 2011 the latest harvest in Patton Valley history.

The Wine

The 2011 Patton Valley 10 Acre Pinot Noir shows abundant aromatics, immediately woody but overwhelmingly fresh with lavender and red plum, sweet caramel and malt. The palate is lush and broad with sweet cherry, cigar box, and the faintest hint of peat smoke. Soft and very subtle tannins give this wine a solid backbone. A great acid profile makes this wine likely to offer boundless enjoyment when consumed in the short term, or if given some time to rest, the distinct potential of becoming something much more profound. Drink now or cellar 5-8 years.