



2011 Patton Valley Vineyard Estate Pinot Noir Willamette Valley AVA

Harvest Date:
Oct. 24 -Nov. 2, 2011

Elevage:
10 months in
35% new French oak
barrels.

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

Alcohol:
13%

pH: TA:
3.66 5.6

Bottled unfined and
unfiltered.

976 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

Up front, our 2011 Patton Valley Estate Pinot Noir is all red fruit with candied cherry and strawberry, accompanied by sweet pipe tobacco, zesty lemon and hints of bramble, boysenberry and flowers. Lighter and prettier than the 2010 vintage, the 2011 Estate Pinot noir is elegant with more cherry, subtle black pepper and English breakfast tea. The palate is lightly textured with balanced acidity, soft, supple tannins and a lengthy finish. Drink now or cellar for up to 10 years.