

2009 Pinot Noir 300 cases

Tasting Notes

With a foundation based on the old vines from Celilo and incorporating a newer planting at an adjacent vineyard on Underwood Mountain, this 100% Pinot Noir shows rich ruby red color and opulent nose starting with ripe strawberry and cranberry aromas, mingling with fresh cracked black pepper and rose petals. The overall impression of juicy, red fruit is complemented by bright acidity. The wine is beautiful, with enough acid and silky tannins to really shine with 3-5 years bottle age. Here is a wine that proves great Pinot Noir can be grown in Washington.



Harvest Notes

AVA: Columbia Gorge
 Vineyards: Celilo (1972) 51% and Underwood Mountain (2001) 49%
 Years Planted: Celilo: 1972, Underwood Mountain: 2001
 Varietal: 100% Pinot Noir

Vineyards

We became acquainted with Rick Ensminger, the vineyard manager for Celilo, in 1997. We were well aware of the reputation for both Chardonnay and Gewurztraminer produced from this vineyard and were pleasantly surprised to discover the two acre block of Pinot Noir planted in 1972. Since this discovery, we have given special attention to lower yields and canopy management on this block to create an exceptional and intense Pinot Noir.

The vineyard sits directly on the crest of the Cascade Mountains on a bluff 1,000' in elevation on Underwood Mountain, overlooking the Columbia River Gorge. This is unique environment where marine, desert and alpine climates intersect to provide weather patterns perfect for distinctive Pinot Noir. Rows are oriented north south and the vines are trained to a Scott-Henry trellis. Clusters are thinned to one per shoot with all shoulders cut off to maintain yields of less than 2 tons per acre. Soils are volcanic and are dry farmed.

Underwood Mountain Vineyard is tucked into a sheltered pocket on the south east side of the Underwood Mountain volcano. Protected from the marine rains, yet completely alpine in character, this vineyard produces wines with focused aromas and flavors, and bracing acidity. Rows are oriented North-South and vines are trained vertical shoot positioning. Clusters are thinned to one per shoot with all shoulders cut off to maintain yields of less than 2 tons per acre. Soils are volcanic loam and are dry farmed.

Vinification

The fruit is hand harvested and transported to the winery in the early morning. The fruit is de-stemmed into fermenters. Inoculated fermentation is in open top fermenters with manual pigeage. Pressed at dryness and barreled in French oak barrels (all neutral). Bottled in 11 months.