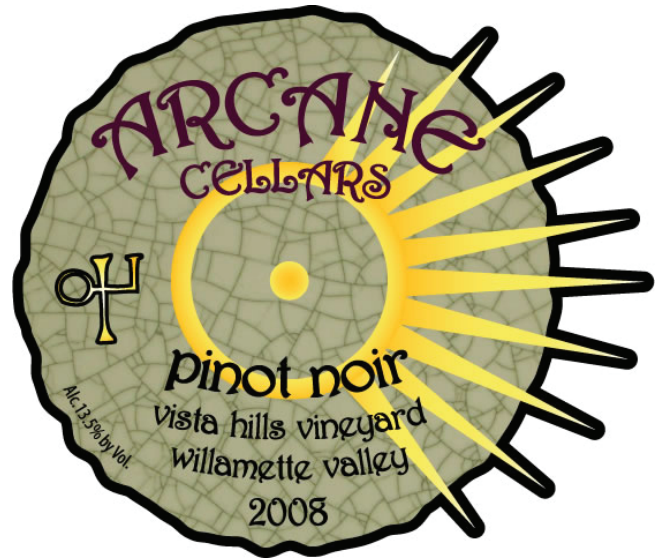


Arcane Cellars

2008 Pinot Noir Reserve



Vineyard Sources:

Vista Hills Vineyard

Dundee Hills, Willamette Valley

Tasting Notes:

From the volcanic jory soils of the Dundee Hills, this Pinot Noir has aromas of black cherry, dry leaves, smoke and cedar. Fine, integrated tannins provide a pleasing structure and a supple, smooth velvety texture to the wine. On the finish, there are lingering flavors of strawberry jam, caramel, vanilla and cloves. 100% Dijon 777 clones.

Food Pairings: This wine pairs well with game fish such as Salmon, Halibut and Sturgeon, roasted meats and dishes with wild mushrooms.

Release Date: November 2010

Cases Produced: 190

91 POINTS -- Wine Advocate Magazine

Winemaking:

Destemmed without crushing into one-ton open top fermentors. Cold soaked for seven days at 50F, followed by direct inoculation of must. Punched down by hand two to three times a day during fermentation which reached a maximum temperature of 90F. Total extraction time of 21 days on the skins. Lots were pressed off at between 0 and 2 brix then settled for 3 days before transferring to oak barrels where primary fermentation completed. A small amount of clean lees from the settling tank were added to each barrel. Secondary fermentation occurred naturally without inoculation the following Spring. The barrels were racked once before the 2009 harvest and then allowed an additional 9 months in barrel. Bottled unfinned and unfiltered in June, 2010.

Technical Data:

Harvest Date: October 8-12, 2008

Average Brix at Harvest: 24.2

Alcohol: 13.5%

TA: 5.4g/L

pH: 3.62

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