

Arcane Cellars

2008 Pinot Noir Willamette Valley



Vineyard Sources:

16% Laurel Vineyard, Chehalem Mountains
35% Vista Hills Vineyard, Dundee Hills
49% Hall Family Vineyard, Willamette Valley

Tasting Notes: A very cool, dry Fall in 2008 allowed for extended hang time without any fear of overripeness. The result is a once in a decade vintage for Willamette Valley Pinot Noir, producing wines of fabulous complexity that are true to varietal character. This wine has bright red cherry aromas upfront, with subtle undertones of roses, cloves and violets. Upon tasting there is substantial mid-palate weight and flavors of raspberries, baked apples, and boysenberries. The wine has very fine, integrated tannins, and a lingering silky finish with notes of roasted chestnuts and strawberry jam.

Food Pairings: Game fish such as salmon, halibut and sturgeon, wild mushrooms and roasted meats, particularly lamb, duck or venison.

Release Date: May 2010

Cases Produced: 668

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 85-90F. Lots went through delestage (pump-over with seed screening) at the peak fermentation. Total average 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. Secondary fermentation occurred at low temperatures after inoculation throughout the winter and following spring.

Technical Data:

Harvest Dates: October 7-27, 2008

Average Brix at Harvest: 23.2

Alcohol: 12.9%

TA: 5.9 g/L

pH: 3.77

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