

BLUE MOON PINOT NOIR



VINEYARD

The Illinois Valley is the coolest area in the Rogue Valley Appellation. It benefits from the same warm summer days as the rest of the area, but its closeness to the ocean and 1500 foot elevation have a cooling influence that make this region well suited for Burgundian varietals like Pinot Noir as well as varietals like Pinot Gris, Riesling, and Gewürztraminer that benefit from this climate.

HARVEST

The 2007 growing season started out with a fairly late bud break, due to a cool Spring. Bloom went well, the crop load was normal. We had an early summer; with May and June warmer than normal. The summer months were atypical for Southern Oregon, with warm days and very cool nighttime temperatures (which preserves the natural acidity in the grapes), so that at harvest the acid/sugar ratios were perfect. The early summer heat let the grapes get caught up, and the usual spectacular Fall weather here in Southern Oregon led to extensive hang time, providing us with beautiful fruit. Harvest for our Pinot Noir started on September 29th, followed by a few days of rain. We let things dry out, and started again on October 12. All the Pinot Noir was in by the 17th.

FERMENTATION AND AGING

“Blue Moon” Pinot Noir is a combination of select reserve components blended with stainless steel fermented and barrel aged wine. This combination contributes to the fruit forward characters that then lead to a well-balanced complexity in the finish.

WINEMAKER'S NOTES

Our “Blue Moon” Pinot Noir has fresh, ripe fruit flavors, showing black cherry and raspberry on the palate. This wine has a nicely structured, rich body, with a lasting finish.

Varietal:	100% Pinot Noir
Appellation:	100% Illinois Valley
Final pH:	3.7
Titrateable Acids:	0.51 g/L
Residual Sugar:	Dry
Alcohol:	13%

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