

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 which benefit from this type of climate.

HARVEST

The 2008 vintage for Oregon has already been proclaimed by the wine critics as one of the best in decades. The growing season started out with a cool Spring, a fairly late bud break, and a normal crop load. We had an early summer; with May and June warmer than usual. The summer months were typical 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 usual spectacular Fall weather here in Southern Oregon led to extensive hang time, providing us with beautiful fruit. Harvest for our Pinot Noir began with a few select blocks on October 1st, and because of the great conditions, we were able to take our time and let the grapes hang. We finished with Pinot Noir on the 16th.

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 rich, nicely structured body, with a lasting finish.

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

87 Light and fragrant,
shows pretty plum
and spice flavors.

Wine Spectator 2/28/11

