



BELL

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2008 Pinot Noir Willamette Valley Oregon

Viticulture

Winegrowing in Oregon's Willamette Valley has been well established since the 1860s. The Valley is a large and climatically diverse region extending more than 150 miles from Portland to Eugene, dwarfing valleys such as Napa. Since the valley is exposed directly to maritime airflow off the Pacific Ocean, site selection and management is absolutely critical to fruit quality. Winters are mild, but cool, wet summers make the work of achieving optimum ripeness and balance every winemaker's challenge. Our Pinot gris and Pinot noir come from vineyards in the southern part of the valley, specifically situated above the fog line of the Valley floor, but below the wind line where ripeness is often impaired. The gently sloping, southern facing vineyards, featuring brick-red volcanic soils that drain particularly well, produce a Pinot gris with the perfect combination of minerality and appealing mouthfeel and a Pinot noir displaying dark ruby coloring and a robust palate.

Sustainable farming practices are embraced by our growers, precluding the use of chemical fertilizers or pest control. Vineyard location, meticulous management and sustainable farming culminate in our Oregon Collection - wines that exhibit not only the classic characteristics of their varietals, but also unique nuances in their flavor profiles.

Vintage Notes

Oregon's 2008 growing season started late, with bud break on average ten days to two weeks behind schedule followed by a cool growing season and a harvest that extended through the end of October. In Southern Oregon, a late season freeze affected some vineyards, but fruit brought in before the freeze showed concentrated, mature flavors, and protected vineyards were unharmed. With lower yields, but fully ripe, high quality fruit, 2008 is a harvest that growers and winemakers alike believe has the potential to produce extraordinary wines.

Tasting Notes

Our Willamette Valley Pinot noir has a deep ruby color with aromas of dark red fruits, minerals and spice that give way to smoke, earth and a rich, sweet oak palate. A core of bright acidity and fine tannins give the wine a lift into a rich fruit driven and persistent finish that is robust enough to pair well with a wide array of braised or grilled meats.

Technical Analysis:

Varietal	Pinot Noir
Source	Willamette Valley, Oregon
Total Acid	0.58 gm/100ml
pH	3.63
Alcohol	13.5%
Aging	10 months in French oak, 40% new
Bottle Date	March 2010
Production	499 cases

