

Blue Grouse

ESTATE WINERY and VINEYARD



ESTATE PINOT NOIR

Vintage: 2009

Price: \$23.00

Case Price: \$276

Availability: Winery, Fan Club

CSPC 750ml: 932111

UPC: 626990044857

Harvest Date: October 2009

Bottling Date: August 2011

Production: 253 Cases

Age ability: 3-5 years

Blend: 100% Pinot Noir

Aging: 24 months

Oak: French

Alc. 14.2%

RS g/l 0.3

pH 3.59

TA g/l 5.9

Viticulture: The Pinot Noir vines on the property are all south facing on a 10% slope, the soil is a mix of clay loam and clay rock. The clones are unknown at this time but hopefully with a bit of sleuthing we can determine their origins. They are all 20+ years old and at their peak of flavor production.

Winemaking: 2009 was a great growing year and the pinot noir came to full ripeness allowing for extended maceration and a slow cool ferment. After fermentation the wine was pressed and moved to French oak barrels where it underwent Malolactic fermentation. It was allowed to mature in the barrels for 24 months and then bottled with minimal fining and filtration.

Tasting Notes: Our Pinot Noir exhibits elegant notes of ripe black cherry, raspberry and clove with a silken texture and sultry notes of chocolate and spice on the finish. It is suited with lighter cuisines such as salmon, chicken or pork and makes an ideal companion with traditional pasta dishes.