



Soléna

2008 PINOT NOIR *Guadalupe Vineyard*

VINEYARDS

Harvest Date
October 10, 2008

Yield Brix
1.5 tons/acre 22.7°

THE WINE

Varietal
100% Pinot Noir

AVA
Yamhill-Carlton District

Alcohol pH
14.5% 3.71

Production
150 cases

Release Date
September 2010

Winemaker
Laurent Montalieu

TASTING NOTES

This Guadalupe Vineyard has been producing fruit for some of Oregon's premier winemakers for years. The Wädenswil clone produces wines with masculine characteristics and intense dark fruit. A beautiful and complex nose of cola, jasmine, citrus and biscuit are followed by flavors dominated by dense dark red fruits framed by mocha tones. The length is delicate with a touch of minerality.

THE VINTAGE

The 2008 vintage is becoming a new benchmark vintage for Oregon, following in the foot steps of the great 1999 vintage which was mostly characterized by a very long, beautiful Indian summer. The 2008 season started almost a month behind normal bud break times and the unfortunate rainy episodes during the fruit set caused a smaller crop load than usual. The overall growing season was cooler than average and resulted in late maturing of the fruit; we saw some veraison only occurring in the month of September. Fortunately for us the rain did not come in the month of September and October. Having started a month behind, we all felt that we had "dodged the bullet," and did not realize we were about to create a wine that will be part of our wine history.

THE VINEYARD

The Guadalupe Vineyard is located in the heart of wine country in the Yamhill-Carlton District AVA, bordering the Dundee Hills. Owned by Jim Stonebridge and Kathleen Boeve and managed by Joel Myers, it was planted in 1989 with the Wädenswil clone. The elevation of the vineyard is 350'. The vines are spaced 5 feet by 7 feet apart on the 40 acre vineyard, resulting in 1245 vines per acre. The soil composition of this vineyard represents the definable change of the volcanic Jory soils of the Dundee hills to the sedimentary Willakenzie soil of the Yamhill-Carlton District. The vineyard is known for its compact clusters and small, intensely colored berries. The blocks were closely monitored as harvest approached, and the picking date was chosen based on flavors.

VINIFICATION

The grapes were hand-harvested and hand-sorted. Our EuroPress Destemmer gently removed the berries from their stems with a fingerlike mechanism causing minimal fracturing at the stem base. Cold maceration preceded the fermentation for a total of 23 days of skin contact. The fruit was then gravity-fed directly into special rotary style barrels. Rather than traditional daily punchdowns, the rotary barrels rotate on special wheels, carefully and gently extracting color and tannins. 100% malolactic fermentation occurred for a 8 month period. Using barrels from a variety of coopers, the wine was aged for 13 months in French oak (33% new). The wine was bottled unfiltered and unfined.