



Soléna

2008 PINOT NOIR *Zena Crown Vineyard*

VINEYARDS

Harvest Date
October 14-16, 2008

Yield Brix
2.2 tons/acre 23.3°

THE WINE

Varietal
100% Pinot Noir

AVA
Eola-Amity Hills

Alcohol pH
13.7% 3.77

Production
300 cases

Release Date
September 2010

Winemaker
Laurent Montalieu

TASTING NOTES

This is our first release from the lovely Zena Crown Vineyard. The wine showcases lovely floral and tea aromas framed by rich mocha notes. Very fruity on the palate, it is spiced up with flavors of violets and vanilla, ripe tannins and 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

Zena Crown is located towards the southern end of the Eola-Amity Hills AVA, which is located within the Willamette Valley, home to many of Oregon’s finest Pinot Noir vineyards. During the growing season, ocean breezes push through the Van Duzer Corridor in the Coastal Range maintaining a consistently cool climate that is the hallmark of all great Pinot Noir winegrowing regions. Comprised of 83 acres of Pinot Noir clones 114, 115, 667, 777 and 828, the Zena Crown Vineyard is LIVE and Salmon Safe Certified. It is a densely-planted vineyard at 2530 vines per acre, with southwest and southeast exposure, planted in the volcanic Nekia soils.

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 25 days of skin contact. The fruit was then gravity-fed directly into tank. 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.