

2008 Weir Vineyard Pinot Noir

WINEMAKER COMMENTS

Black cherry, forest floor, earth and mineral aromas dominate the nose completely in this vintage. Concentrated flavors of cherries, raspberry, and cola, are complemented by the rich extracted grape and oak tannin in the finish. This is a fleshy wine with much more complexity than past vintages, and one that should age quite well.

—Winemaker Bob Cabral

THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The altitude is just under 1,000 feet, and the climate is classic warm days and cool nights. Weir Vineyard is planted with clones Romanee-Conti, Wadenswil 2A, and Rochioli. The vines are cane pruned with vertical shoot positioning, and plant density of 1,000 vines per acre.

HARVEST 2008

2008 provided very concentrated, flavorful and high quality wines that are vividly expressive of the vineyards in which they were grown, despite being a difficult year for growing. The combination of numerous springtime frosts and cold rains damaged our buds and clusters, thus resulting in a lighter than average year. During the summer, the vines encountered near-perfect fruit ripening weather characterized by warm and sunny days with exceptionally few heat spikes. Very warm August temperatures quickened ripening, beginning a fast and furious harvest. The decreased yields resulted in very concentrated and extremely high quality wines, with brilliant flavor and phenolic ripening. The wines of 2008 express their distinctive sites and qualities in a very intense and focused manner: this is truly a vintage for the cellars, with great ageing potential for years to come.

TECHNICAL NOTES

Barrel Description: 65% new, 35% 1 yr.

Barrel Aged: 17 months

pH: 3.50

TA: 0.61g/100mL

Alc: 14.2%

Released Fall 2010

\$56

