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## 2010 DURANT VINEYARD, PINOT NOIR

AVA: DUNDEE HILLS

WHOLE CLUSTER: 40%

VARIETAL: PINOT NOIR

HARVEST DATE: OCT. 21ST-22ND

ELEVAGE: 20 MONTHS IN FRENCH, 25% NEW

BOTTLED UNFINED AND UNFILTERED

PRODUCTION: 130 CASES

ALCOHOL: 13.5%

VINEYARD: DURANT



2010 VINTAGE IS ONE OF THE LATEST IN OREGON HISTORY, BLOOM BEGAN THE LAST DAYS OF JUNE AND TRICKLED INTO THE FIRST FEW DAYS OF JULY. SET WAS LIGHT TO MODERATE, WITH SMALL CLUSTER. SUMMER TEMPERATURES WERE COOLER THAN NORMAL, AND THERE WERE A FEW INCIDENCES OF RAIN IN SEPTEMBER. HOWEVER, OCTOBER WAS WARM AND BEAUTIFUL UNTIL THE LAST WEEK OF THE MONTH. ALL OF THE DURANT PINOT NOIR WAS PICKED FROM OCT. 21-22RD. FLAVOR MATURITY WAS EXCELLENT, BRIX WERE NORMAL (22.5-23.5) AND ACIDITY WAS OPTIMAL, WITH EXCELLENT BALANCE BETWEEN TARTARIC AND MALIC ACIDS. ROT WAS RELATIVELY NON-EXISTENT. FRUIT QUALITY WAS VERY HIGH.

DURANT VINEYARD IS LOCATED IN THE HEART OF THE DUNDEE HILLS. THEY HAVE BEEN FARMING GRAPES SINCE 1973 AND ARE CONSUMMATE PROFESSIONALS IN FARMING THEIR VINEYARD. MATELLO WORKS WITH 3 BLOCKS FROM THE VINEYARD: HERON (POMMARD PLANTED IN 1993), WIRF (POMMARD PLANTED IN 1993), AND BISHOP (POMMARD PLANTED IN 1973). SOILS ARE JORY SERIES (VOLCANIC). ASPECT IS S-SW.

FERMENTATIONS BEGAN NATURALLY BETWEEN 5-8 DAYS AFTER PICKING AND TOTAL DAYS IN FERMENTER AVERAGED 23-25 DAYS. THE 2010 DURANT VINEYARD IS 4 BARRELS, 1 NEW. MOST OF THE BARRELS ARE NOT RACKED UNTIL PRIOR TO BOTTLING, AND THE WINE IS UN-FINED AND UNFILTERED.