



2010 WHISTLING RIDGE, PINOT NOIR

AVA: RIBBON RIDGE

WHOLE CLUSTER: 40%

VARIETAL: PINOT NOIR

HARVEST DATE: OCT. 22ND-23RD

ELEVAGE: 20 MONTHS FRENCH, 40% NEW

BOTTLED UNFINED AND UNFILTERED

PRODUCTION: 75 CASES

ALCOHOL: 13.4%

VINEYARD: WHISTLING RIDGE

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 CLUSTERS. COOL SUMMER TEMPERATURES CARRIED RIPENING INTO LATE OCTOBER. HOWEVER, OCTOBER WAS WARM AND BEAUTIFUL , PROVIDING OPTIMAL BALANCE OF FLAVOR AND SUGAR. ALL OF THE WHISTLING RIDGE PINOT NOIR WAS PICKED OCT. 21-22ND. 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 EXTREMELY HIGH.

WHISTLING RIDGE VINEYARD IS LOCATED IN THE HEART OF THE RIBBON RIDGE AVA. CLONAL MATERIAL IS A MIX OF POMMARD, WADENSVILLE, 777, 115, AND UPRIGHT CLONE. SOIL IS UPLIFTED MARINE SEDIMENT (WILLAKENZIE SERIES). THE VINEYARD SITS ATOP THE RIDGE, WITH A SLIGHT SOUTH-FACING SLOPE. THERE IS A CONSISTENT EVENING BREEZE IN THE VINEYARD THROUGH THE GROWING SEASON THAT HELPS MINIMIZE DISEASE PRESSURE.

FERMENTATIONS BEGAN NATURALLY BETWEEN 4-7 DAYS AFTER PICKING AND TOTAL DAYS IN FERMENTER AVERAGED 22-26 DAYS. PEAK TEMPERATURES WERE MID-80S F. THE WINE IS UN-FINED AND UNFILTERED.
