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## 2011 SOURIS, PINOT NOIR

AVA: WILLAMETTE VALLEY

PRODUCTION: 315 CASES

VARIETAL: PINOT NOIR

WHOLE CLUSTER: 55%

ELEVAGE: 100% FRENCH, 40% NEW

HARVEST DATE: OCTOBER 21ST-31ST

VINYARDS: WHISTLING RIDGE, DURANT &

BOTTLED UNFINED AND UNFILTERED

BISHOP CREEK

ALCOHOL: 12.9 %



THE SOURIS BOTTLING MOST CLEARLY REFLECTS THE NATURE OF WHAT I AM TRYING TO ACHIEVE IN THE CELLAR.

THE BARRELS FOR THIS CUVEE ARE ALWAYS THE FIRST SELECTION MADE IN THE MATELLO CELLAR. THE 2011 BOTTLING IS 58% WHISTLING RIDGE VINEYARD (RIBBON RIDGE) & 42% DURANT VINEYARD (DUNDEE HILLS). IT IS AN AROMATICALLY COMPELLING PINOT NOIR THAT EMULATES THE BURGUNDIAN IDEAL OF "THE IRON FIST IN THE VELVET GLOVE".

VINTAGE 2011 WAS A LONG GROWING SEASON, WITH A COOL SPRING LEADING TO LATE FLOWERING, MODERATE SUMMER TEMPERATURES, AND GOOD WEATHER THROUGHOUT OCTOBER AND INTO NOVEMBER. FRUIT FLAVORS WERE WELL DEVELOPED, BUT BRIX WERE VERY MODERATE.

ALL FERMENTS WERE DONE WITH INDIGENOUS YEAST, NO COLD SOAKS, AND WITH A SIGNIFICANT PERCENTAGE OF STEMS (40-60%). WINES WERE IN FERMENTERS FOR 24-32 DAYS, PUNCHED DOWN BY HAND TWICE PER DAY, AND RACKED AT CAP FALL, DIRECTLY TO BARREL. ALL BARRELS WERE FRENCH OAK (40% NEW).

THIS BOTTLING SHOWS THE BALANCE, PRECISION, AND BEAUTIFUL PURE FRUIT CHARACTERISTIC OF 2011. THE NOSE IS TYPICAL OF SOURIS, WITH RICH RED FRUIT, LAYERED WITH BROWN SPICES AND LOAMY RED EARTH. SPECIFICALLY I FIND RIPE CHERRY, STRAWBERRY, POMEGRANATE, AND UNDERBRUSH CORRALLED BY A TRIO OF TANNIN, ACID, AND A HINT OF BITTER BOTANICALS, WHICH TOGETHER CREATE A COMPLEX AND INTENSE PALATE IMPRESSION.