



2010 LAZARUS PINOT NOIR

AVA: WILLAMETTE VALLEY

PRODUCTION: 550 CASES

VARIETAL: PINOT NOIR

WHOLE CLUSTER: 35%

ELEVAGE: 100% FRENCH OAK,

HARVEST DATE: OCT. 22-24

8% NEW

BOTTLED UNFINED AND

VINEYARDS: WHISTLING RIDGE,
DURANT VINEYARD AND
BISHOP CREEK VINEYARD



2010 is one of the truly great years in Oregon's brief viticultural history. A very cool, wet spring was followed by a moderate but dry summer. Early moisture in September refreshed the vines and readied them for a push to ripeness that was very much in doubt. October was dry, with plenty of sun but not overly warm. Fruit was harvested in a 3 day period from October 21-23rd before fall rains began. Hang time surpassed 100 days by 4-10 days depending upon the vineyard. Flavor development is wonderful, alcohol is in check, and structure and concentration are perfect for great Pinot Noir.

The vintage reminds me most of a very dynamic 2005.

The Lazarus cuvee is a blend of 3 vineyards, highlighting the terroirs of the northern Willamette Valley.

Average vine age is 20 years, all are dry farmed vineyards (of which 2 are certified LIVE).

All ferments are in 1.5 ton bins with native yeast and no temperature control. Punch-downs are done by hand from start to finish. Wines are raked directly to barrel at the end of fermentation and remain so until just prior to bottling. Aged 11 months in barrel this cuvee highlights the pretty fruit, and elegant character of the vintage. Friendly, forward, and precocious, the 2010 Lazarus will develop well for the next 5-10 years.