



2009 SOURIS PINOT NOIR

AVA: WILLAMETTE VALLEY

PRODUCTION: 164 CASES

VARIETAL: PINOT NOIR

WHOLE CLUSTER: 50%

ELEVAGE: 100% FRENCH OAK,
0% NEW

HARVEST : OCT. 11TH-14TH

UNFINED AND UNFILTERED

VINEYARDS: WHISTLING RIDGE AND WINTER'S HILL

AVERAGE VINE AGE: 20 YEARS



Souris is the first barrel selection made in the Matello cellar. It clearly reflects, in my opinion, the nature of what I am trying to achieve. The 2009 bottling highlights the natural intensity of the vintage, it's fruit density, polished complexity and firmness. While there is a wonderful complexity to the perfume even at this early stage, there is no doubt this is a vintage for the cellar.

The 2009 was harvested under pristine fall conditions: beautiful flavor maturity, moderate Brix levels, and firm acidity. Each vineyard's distinct terroir were clearly defined in the flavors of the grapes. Seeds were ripe, as were stems and all ferments in this cuvee were between 40-60% whole cluster. All ferments are indigenous, without cold soak, conducted without temperature control, in 1.5 ton fermenters. Upon dryness the wines are racked directly to barrel and aged in all French barrels for 18 months.

It shows remarkable weight and structure, the precision in the nose is typical of the Souris bottling, and there is no mistaking the power behind the wine at this point. It has a lovely complex nose of deep cherry, pomegranate, sweet brown spice, overtones of bittersweet cocoa and underbrush. The nose is very pure but definitely restrained at this point. The palate is a rush into the mouth of sweet fruit in the attack quickly corralled by a trio of tannin, acid, and a hint of bitter botanicals, which together create a complex and intense palate impression.