

#### 2008 RESERVE PINOT NOIR



We only make a Reserve in years that warrant it, and 2008 was one such year. The growing season exhibited near perfect conditions for producing Point Noir with depth, richness, and ageability.

The wine was made from grapes grown on our highest, rockiest, and most exposed block. This block produces wines of great distinction as the rocky and steep grade increase the ripening while the elevation and the cooling coastal winds locks in acidity and flavor.

Our 2008 Reserve is made from our 4 best barrels, which were reserved for aging and carefully tended to for  $1\frac{1}{2}$  years.

### **Tasting Notes**

Pomegranate red with plum purple tones. The nose reveals lifted aromas of mulling spice, black pepper, dark bramble berries, blue fruits, and cream soda. A sweet and vibrant attack gives way to a round and elegant finish.

### Vineyard

- Bryn Mawr Vineyards: Eola - Amity Hills AVA
- Ritner Soil
- South Facing Slope
- 800 820 ft Elevation
- Clones: 115 and 777
- Rootstock: 3309
- Planted 2002
- Vine Age at Harvest: 6 yrs

#### Winemaking

- 100 cases produced
- pH: 3.6
- Alcohol: 13.6%
- Elevage 18 months:5 months 20% New French Oak,13 months in 1 Y.O. Barrels

## **Cellaring**

This year was one of Oregon's best vintages. This pinot has the fruit, acidity, and structure to cellar well.

Due to the 18 months of elevage, it is drinking very well upon release. With proper cellaring, this wine should age very well. Drink 4 - 7 years post -vintage, 2012 - 2015.

# BRYN MAWR VÎNEYARDS