



2008
IRIS VINEYARDS
OREGON PINOT NOIR

Retail Price:	\$20.00 per bottle
Growing Season:	The 2008 growing season at our Chalice Vineyard in the foothills of the Oregon Coastal Range started out with a spring that was somewhat cooler than normal. The summer was warm and dry with cool nights, which was ideal for maintaining good acidity in the grapes while the beautiful ripe berry flavors of the fruit fully developed. The Southern Willamette Valley, where we sourced the balance of the Pinot Noir grapes, experienced similar weather conditions. Although there were a few early fall showers the fruit was harvested in beautiful condition with good concentration in both flavor and aroma.
Grape Yield:	Less than 3 tons per acre
Fermentation:	48 hour cold soak then 62% fermented in 1.25 ton open top fermenters with hand punch down, 38% temperature controlled stainless steel fermentors with Pulse Air cap management.
Cooperage:	95% French Oak, 5% American Oak, 18.9% new oak – 12 months in cooperage
Final Analysis:	Alcohol 13.1%, pH 3.5, TA 5.9g/L
Vineyard Source:	54% Chalice Vineyard (Iris Vineyards Estate), 46% Purchased from premium local vineyards
Tasting Notes:	In the glass this wine displays a beautiful deep garnet color. Aromas of ripe blackberries, Ox Heart cherries and ripe plums are laced with a sprinkle of baking spices. The entry is smooth and silky, bursting with ripe berry/cherry fruit and hints of sweet oak spice. This medium bodied wine has a delightful fleshiness on the mid pallet with excellent acid balance, and the ripe berry, cherry, and plum flavors follow through to the long graceful, faintly spicy finish.

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