



MONTINORE ESTATE



2009 Pinot Noir

The 2009 vintage in our northwest corner of the Willamette Valley was one of variation and extremes. Overall, 2009's growing season was the third warmest of the past decade but four of the six months from May to October were cooler than normal. Our spring was generally cool with good weather during bloom. During July and August we had some very warm periods, including a record-breaking 106 degrees that accelerated grape development and pushing up our harvest date a full week. As harvest approached things cooled down and we had slightly below average temperatures in September and October giving us beautiful weather for a nice, long hang time, which is particularly important for our Pinot Noir.

Our 2009 Pinot Noir is rich in bright red fruits and accents with notes of spice and mocha. True to its past character, this wine is a medium bodied Pinot which pairs beautifully with salmon, duck breast and all things mushroom.

Technical data

Harvested Oct. 2-16

pH 3.79

TA 6.1g/L

Alc 13.9%

Cooperage 10 months in 25% New Oak

64% Hungarian, 36% French

Demeter Certified Biodynamic

Certified Organic by Stellar Certification Services