



Our Laurine label explores the more delicate and feminine character of Pinot noir. Enjoy our Pinot Noir's traditional floral aromas with its bright strawberry, raspberry and cranberry notes with a hint of toasted vanilla. This graceful and well-balanced wine is made for food lovers, pairing perfectly with salmon and duck.

This wine is produced primarily from our estate-grown fruit. A larger proportion of Pommard fruit yields a unique balance of flavor and tannins. Aged for 15 months, exclusively in French oak, this wine offers great value and reflects the best qualities of the 2008 vintage.

Grape clones: 30% Pommard
70% Dijon 113, 114, 115,777
and Wadenswil

Cooperage: 100% French oak, 35% new wood

Appellation: Willamette Valley

Harvest date: 13-19 October 2008

Sugar at harvest: 23.2° Brix

pH at harvest: 3.34

Alcohol: 13.2% by volume

408 Cases Produced