

APOLLONI VINEYARDS



2008 Estate Pinot Noir

The 2008 vintage was outstanding for Oregon Pinot Noir, with a long Indian summer allowing this fruit to hang on the vine long into October.

Bright cherry, raspberry and cranberry with pie spices of cinnamon and nutmeg on the nose couple with caramel and butterscotch toast to create mouth watering fruit structure. Great stony minerality and a rich, dark smoke and flint backbone give this wine a lovely, earthy depth.

Aged for 17 months in one third new French oak barrels this is a classic rendition of Oregon Pinot Noir.

Harvest date: 13-19 October 2008

Pinot clones: Dijon 113, 114, 115, 667, 777,

Wadenswil & Pommard

Sugar at harvest: 22-24° Brix

pH at harvest: 3.2-3.4

Alcohol: 13.6% by volume

420 cases produced

