



2008 Knight's Gambit Pinot Noir

"Warm scents of blackberries ripening in the sun mingle with melted brown sugar, ushering in the intricately layered flavors of this offering from Knight's Gambit Vineyard. Fresh juicy and mouth coating, the palate is a luscious melange of berry cobbler, ripe cherry, cola and chocolate covered caramel. A bright lift of acidity surrenders to a luxurious, smooth and satiny finish."

Gary Horner, Erath winemaker

VINEYARD OVERVIEW

Plantings at Knight's Gambit vineyard began in 1988 with the most recent plantings completed in 2001. Today the vineyard contains about 34 acres planted on Jory soil, it spans 600-950 feet in elevation, and contains seven individual blocks based on clone, soil conditions and slope. There are also several microclimates within the vineyard. The lower elevation area was planted in 1988 and contains clones 115, 777 and Pommard. In 2001 additional 777 and Pommard clones were planted in the higher elevation, these vines ripen a bit later than the lower elevation vines but still retain their bright acidity. This site consistently produces high quality fruit characterized by fresh red fruit characters; it is often a component of our Estate Selection Pinot Noir, as well as a stand-alone single vineyard wine.

VINTAGE OVERVIEW

If there's one word to describe the 2008 harvest, it would be "late." The season got off to a late start throughout Oregon, with bud break, on average, 10 days to two weeks behind schedule. The subsequent growing season was consistently cool, which delayed the start of harvest and extended it through the end of October.

Significant amounts of rainfall can occur in Oregon in October, putting our entire crop at risk. (This has happened less frequently over the past decade, but remains an ever-present threat.) Concerned that our grapes might not reach full maturity in such a cool year, we thinned the crop several times late in the season to accelerate ripening. (The fewer the grape clusters, the faster they ripen.) Fortunately, as in the late season of 1999, our 2008 harvest was blessed by dry, mild weather throughout the critical final weeks of October. Clusters left hanging on the vine achieved optimal maturity, displaying intensely concentrated color and flavors. With lower yields, but fully ripe, high-quality fruit, the 2008 vintage produced extraordinary wines with bright fresh fruits, and great color and structure.

APPELLATION
Dundee Hills

VINEYARDS
Knight's Gambit

CLONES
Pommard, Wadenswil, 115, 777

BARREL REGIME
15 months, 40% new French oak

HARVEST
October 16th, 2008

T.A.
0.58gm/100mL

PH
3.58

ALCOHOL
13.5%

CASES PRODUCED
198