



2008 La Nuit Magique Pinot Noir

"Juicy red plums, scented with cinnamon illuminate the rainforest floor aromas of this 'magical' Pinot Noir. Pomegranate, chocolate orange, cedar and a dusting of praline awaken the palate carried by the agreeable grip of supple tannins. This age-worthy offering will evolve into its elegant counterpart for those who can resist its rustic charm now."

Gary Horner

Gary Horner, Erath Winemaker

WINE HISTORY

"La Nuit Magique," which is French for "The Magic Night," refers to the defining moment when one falls in love with Pinot Noir. As winery lore would have it, every passionate Pinot Noir winemaker has had that one defining, spell-binding bottle of Pinot Noir that hooked them forever - that one magic night! The finest barrels in the entire cellar are selected and blended to create this special cuvée in honor of that Magic Night when wine transcends the moment and becomes immortalized as one of life's great wine experiences.

APPELLATION

Willamette Valley

VINEYARDS
33% Knight's Gambit,
67% Prince Hill

CLONES
Pommard, 115, 777

BARREL REGIME
15 months in 100% French oak, 50% New

HARVEST
October 16th and 19th, 2008

T.A.
0.60gm/100mL

PH
3.53

ALCOHOL
13.5%

CASES PRODUCED
230

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.