



## 2009 La Nuit Magique Pinot Noir Willamette Valley

*"Dark and brooding, this vintage of La Nuit Magique seems to be touched with a bit of black magic. Bewitching aromas of sandalwood, spruce and a generous dash of seductive cinnamon and clove cast an early spell, while flavors of blackberry, black cherry and black currant tease the palate with dark, velvety softness. A dose of tongue-tickling acidity awakens the entranced senses, providing a spicy, zesty, and seemingly supernatural, finish."*

Gary Horner, Winemaker

### WINE HISTORY

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"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.

### VINTAGE OVERVIEW

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A favorable, mild and dry spring resulted in an exceptional fruit set. Through The road leading up to the superb 2009 vintage presented a challenging set of unique growing conditions. Bud break arrived on April 15th, approximately ten days later than average. Low temperatures and high humidity between the last week of June and the second week of July put the vines at high risk of developing mold and mildew. Temperatures exceeded 105 degrees during the last week of July caused excessive vine stress at certain vineyards. Fortunately, a warm but not hot late September and early October ensured full maturity and excellent varietal character. Despite early indications, the 2009 harvest commenced slightly earlier than the historic average yet completed on the same date the 2008 vintage began further putting into prospective vintage to vintage variability, just one of our region's many strengths.

#### APPELLATION

Willamette Valley

#### VINEYARDS

30% Tuenge	20% Prince Hill
20% Leland	20% Battle Creek
10% Niederberger	

#### CLONES

Pommard, 115, 777, 667

#### BARREL REGIME

15 months, 50% new French oak

#### HARVEST

September 27- October 12, 2009

#### T.A.

0.61gm/100mL

#### PH

3.57

#### ALCOHOL

14.5%

#### CASES

233