



## 2009 Prince Hill Pinot Noir

*"Layered and complex, this Pinot invites you to linger and explore. The first swirl reveals warm fragrances of sandalwood, rising bread dough and graham that later also reveal hints of mint and aromatic carnation. A sweet entry of framboise yields to a silky mouthful of cherry, root-beer and baking spice. The lingering finish leaves a soothing vanilla-infused impression."*

Gary Horner, Erath Winemaker

### WINE HISTORY

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Prince Hill Vineyard offers ideal growing conditions for producing world class Pinot Noir. Planted in 1983, this premium site encompasses 34 acres, 27 of which are dedicated to top quality Pinot Noir. Benefiting from southern, south eastern and eastern exposures, Prince Hill gently slopes from 760 to 510 foot elevations. The vineyard is divided into eight separate blocks of Pinot Noir that are selectively harvested at peak ripeness. The various Pinot Noir clones that comprise the vineyard offer the maximum opportunity each vintage to blend a one-of-a-kind single vineyard Pinot Noir.

Prince Hill Vineyard is characterized by its Jory soil, a soil which covers the mid and upper elevations of the Dundee Hills. Typically four to six feet in depth, Jory soils consist of a brick-colored silty clay loam. The depth and richness of the soils lend themselves ideally to viticulture. The vine's roots are encouraged to grow deep into the earth as the rich soils nourish the vines. These exceptional growing conditions help produce consistently excellent wines from this site.

APPELLATION  
Dundee Hills

VINEYARDS  
Prince Hill

CLONES  
32% POMMARD, 33% 115, 20% 667, 15% 777

BARREL REGIME  
15 months; 40% new French oak

HARVEST  
September 27th through October 7th

T.A.  
0.63gm/100mL

PH  
3.60

ALCOHOL  
14.5%

CASES PRODUCED  
542

### VINTAGE OVERVIEW

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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. This put into prospective vintage to vintage variability, just one of our region's many strengths.