



## 2009 Tuenge Pinot Noir

*"Highly expressive fruit aromas of red currant, plum and blood orange are seasoned with soft spice and a whisper of wintergreen. A lively palate of black cherry candy and racy pomegranate is tempered by toasty flavors of macaroons that lead to a rustic finish of juicy food-friendly acidity."*

Gary Horner, Erath Winemaker

### VINEYARD OVERVIEW

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Tuenge (pronounced "tongue-GEE") Vineyard is located on the eastern flank of the northern boundary of the Chehalem Mountains (pronounced "Sha-HAY-lum") AVA. Chehalem Mountains is one of Oregon's newest AVAs (est. 2007), but its winegrowing history dates back to 1968 when Dick Erath purchased 49 acres and aptly called the property Chehalem Mountain Vineyards. By the mid to late 1970s, there was a patchwork of vineyards in the area, and over the next 30 years many notable winegrowers planted roots in the area. Tuenge sits at a 450-foot elevation on Laurelwood soil, a complex, brown, silty soil made of ancient decomposed volcanic material topped with wind-blown loess and Missoula Flood sediment. The rich mineral content of the Laurelwood soil, the temperate climate, and elevation create an environment that is ideal to bring out the complex, red fruit flavors of Pinot Noir.

APPELLATION  
Chehalem Mountains

VINEYARD  
Tuenge

CLONE  
115

BARREL REGIME  
14 months, 40% new French oak

HARVEST  
October 10th, 2009

T.A.  
0.60gm/100mL

PH  
3.57

ALCOHOL  
14.5%

CASES PRODUCED  
229

### 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 further putting into prospective vintage to vintage variability, just one of our region's many strengths.