



2010 Knight's Gambit Pinot Noir

"Wafts of rich black cherry and bright rhubarb are harmoniously woven together with whispers of anise, wintergreen and nougat. Each sip reveals layers of berry crumble, fig and tea, finishing in an uplifting burst of citrus and cranberry. A cheeky dose of acidity coaxes lingering flavors."

Gary Horner, 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 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 wines.

VINTAGE OVERVIEW

2010 was a vintage 'ripe' with challenges so-to-speak. Certainly a test of one's knowledge and experience not to mention one's resolve! Spring bud break came relatively early but we then experienced a month of cold and rain greatly slowing vine development. If that were not enough what followed was the wettest June on record and the coldest summer in 17 years resulting in a record late bloom, low crop yield and a delay in the initiation of harvest by more than three weeks. Miraculously we were spared by a sunny couple of weeks in October. The crop ripened to a level approaching the highly touted 2008 vintage resulting in balanced wines with intensely bright flavors and lower alcohols. Classic Oregon.

APPELLATION
Dundee Hills

VINEYARD
Knight's Gambit

BARREL REGIME
15 months, 40% new French oak

HARVEST
October 19-20, 2010

T.A.
0.61gm/100mL

PH
3.61

ALCOHOL
13.0%

CASES PRODUCED
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