



APPELLATION  
Willamette Valley

VINEYARDS  
Clones: Niederberger 69%, Knight's  
Gambit 31%, all Pommard clone

BARREL REGIME  
10 months, 40% new French oak

HARVEST  
October 20, 2010

T.A.  
0.62gm/100mL

PH  
3.27

ALCOHOL  
13.5%

CASES PRODUCED  
234

## 2010 Le Jour Magique White Pinot Noir

*"Luminescent aromas of lemon and gardenia spring from the glass followed by delicate whispers of graham and shortbread. Honey, citrus, orange blossom and a subtle hint of ripe banana weave seamlessly together, resulting in a rich and creamy mouth feel. The clean, bright finish leaves a lingering rose petal-infused memento that lasts until the next sip."*

Gary Horner, Erath Winemaker

### WINE OVERVIEW

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"Le Jour Magique" or "The Magic Day" refers to this white Pinot Noir that is light as day, yet magically — Pinot Noir. To obtain the white juice, Pinot Noir clusters from our highest quality vineyards are pressed in a manner similar to our white wine grapes Pinot Gris and Pinot Blanc. Though the process is similar, crucial modifications are made to the pressing procedure to avoid the red skins from coloring the juice.

Preventing the red juice color is a challenging task; when flavors are ripe the grapes' red skins are also well developed and the skins begin to soften. Additionally Pinot Noir is a thin-skinned variety so extremely gentle handling is required when pressing. Such a delicate process is not without a sacrifice. Very little juice can be extracted before color begins to be released; therefore yields are small.

Fermentation was conducted in 40% new French oak barrels and malolactic fermentation was encouraged. Following fermentation, the wine remained in barrel on its yeast lees for up to 14 months undergoing periodic stirring.

Crafting a white wine from a red grape can be an arduous task. Le Jour Magique is certainly no exception.

### VINTAGE OVERVIEW

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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.