



APPELLATION
Willamette Valley

VINEYARD
100% Battle Creek

CLONES
33% 667, 33% 777, 34% Pommard

BARREL REGIME
12 months, 40% new French oak

HARVEST
October 27- October 30, 2011

T.A.
0.72gm/100mL

PH
3.44

ALCOHOL
12.5%

CASES
230 FCE

2011 La Nuit Magique Pinot Noir

"Black currant, dark cherry, vanilla and spice emanate, punctuated by fresh scents of Northwest rainforest. Plum, currant and rhubarb compote flavors are hoisted to celestial levels by integrated acidity and age-worthy tannins. Slightly coy now, its multifaceted nature will be revealed with aging."

Gary Horner, Winemaker

WINE HISTORY

"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

In 2011, cool springtime temperatures, like elsewhere in the Northwest, delayed bud break, bloom and veraison. Conditions were much cooler and later throughout the season. With great relief we received a period of moderately sunny weather from mid-to-late October and the vintage was not just saved, it was enhanced.

The 2011 vintage is a throw-back to the long and cool growing seasons that put Oregon on the world wine map. This translates to lower alcohols, higher acidity, and fruit flavors that are fresh and bright. Stylistically similar to the 2008 and 2010 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.