



APPELLATION  
DUNDEE HILLS

VINEYARDS  
Prince Hill

CLONES  
95-56%, 667-44%

BARREL REGIME  
13 months, 40% new French oak

HARVEST  
September 27 – October 11

T.A.  
0.56gm/100mL

PH  
3.72

ALCOHOL  
12.5%

CASES PRODUCED  
352

## 2013 Prince Hill Pinot Noir

*“Warm and comforting aromas of freshly baked berry cobbler, vanilla, spice, cedar and a hint of toasted coffee beans envelope the senses like a favorite sweater. A persistent mouthful of black cherry, pomegranate and balsam coats the palate, lingering pleasingly until the next sip.”*

Gary Horner, Winemaker

### VINEYARD OVERVIEW

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.

### VINTAGE OVERVIEW

The 2013 growing season began with an early bud break leading the way to a warm and dry summer, conditions setting the stage for an early harvest. Earlier than normal harvests can be problematic for cool climate varieties from the Pinot family in that they frequently take place under hot conditions, quite contrary to the favored long and cool growing seasons on which our region was founded. Fortunately, the warm beginning lead the way to a cool and extended finish translating to balanced wines of lower alcohol, higher acidity, and fruit flavors fresh and bright. Stylistically similar to the 2008, 2010 and 2011 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.

### COOKING SUGGESTIONS

A superb match with salmon, rosemary glazed duck, foie gras, suckling pork chop, or Boeuf Bourignon.