



## 2008 VINTAGE WILLAMETTE VALLEY

2008 was a great vintage blessed with a long, dry growing season. This is the kind of year when Pinot Noir reaches its ultimate expression of quality in Oregon. Temperance Hill Vineyard—one of the oldest in the appellation—is planted at a high elevation by Oregon standards and sits squarely on the 45th parallel, renowned as a benchmark latitude for winegrowers in France as well as Oregon. Peter Paul's designated vineyard block is south-facing, which provides maximum ripening potential in a cooler region such as this one. The grapes are clone 777. They are hand-punched down and fermented cool, for a long, slow primary and secondary (malolactic) fermentation. Aging is in French oak for 12 to 14 months.

## CELLAR NOTES

The grape clusters are sorted by hand, destemmed and fermented as whole berries. These berries are gently punched down by hand in 1.5-ton fermenters twice daily. The must is cold-soaked for six days prior to a cool, slow fermentation using Montrachet yeast. The new wine is drained and pressed directly to barrels, which allows for more lees contact and richer mouthfeel. Malolactic fermentation occurs naturally in French Mer-curey barrels and subsequent barrel aging takes place for 12 to 14 months.

## TASTING NOTES

This fine-tuned, silky-textured Pinot Noir comes from one of the oldest vineyards in Oregon's Willamette Valley. It is redolent of black cherry, raspberry, cedar and spice and framed in subtle toast notes. Stylistically, the wine offers a vivid taste of the renowned pedigree emerging from this premier, cool-climate growing region.

Oak: 100 % French Oak

Cases Produced: 125

Appellation: Willamette Valley, Oregon

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