



# 2011 Pinot noir

## *Temperance Hill Vineyard*

**Release Date: May 26, 2013**

**Retail Price: \$32.00**

**Production: 1089 cases**

**Crop Level: 1.9 tons/acre**

**Harvested: October 29,  
2011**

**Bottled: February 2013**

**Alcohol: 12.5%**

**Suggested Pairings:  
Salmon, lamb chops, pork  
tenderloin, and simply  
prepared grilled foods.**

**Aging Recommendations:  
Up to 10 years**

**Available Bottlings:**

- 750 mL Bottles
- 1.5 L Magnums
- 3 L Jeraboams



### **Vineyard Notes**

Temperance Hill Vineyard is located in the Eola-Amity Hills AVA, ten miles NW of Salem, Oregon. This exposed, cool, high altitude site ripens later than surrounding vineyards. Our Pinot noir grapes come from three blocks planted on thin weathered basalt. The East Block planted in 1984 is on a steep hill rising to 870'. The "R" (2004) and Pump House Blocks (1995) face south.

### **Production Notes**

The de-stemmed grapes were fermented in a small tank after two days of cold maceration. After gentle pressing and settling, the wine aged in French oak barrels, 22% of which were new, for 16 months before bottling by gravity and without fining.

### **Vintage Notes**

2011 began with a very cool spring. This delayed shoot growth and the flowering phase occurred later than in any previous Oregon vintage. The summer was relatively warm and disease-free. The weather cooled in September and became cloudy by early October. With the late start of the season, the grapes desperately needed sun to complete the ripening process. By mid-October the sun returned and continued to shine into November. Harvest began in mid to late October and was the latest in our history. The vintage produced wines with very bright, discrete flavors and moderate alcohol. Their acidity, precisely detailed aromas, flavor expressions, and balance will make them excellent partners with food and allow our best wines to age more than a decade.

### **Tasting Notes**

The 2011 Temperance Hill has dark cherry and berry fruit and floral aromas with hints of smoky spices. Upon first taste, dark red fruit comes to the forefront. The spicy notes are balanced with bright acidity and rich, broad mid-palate tannins. Darker red fruits and dark flowers take over into the finish. Temperance Hill has a sense of "purity" and precision that is the hallmark of this cool site in the Eola-Amity Hills.