



## **SEVEN DEVILS WILLAMETTE VALLEY PINOT NOIR 2008**

### **TECHNICAL DATA**

#### **COMPOSITION:**

100% Willamette Valley Oregon Pinot Noir

- approx 50% **Russell-Grooters Vineyard**, Yamhill-Carlton AVA
- approx 50% selected Willamette Valley vineyards

**Average age of vines:** 8 Years

**Harvest dates:** October 13–24, 2008

#### **FINISHED WINE:**

<b>Glu+fru:</b>	<0.02 g/100ml
<b>pH:</b>	3.77
<b>Alcohol:</b>	13.00 % vol
<b>Cooperage:</b>	all French oak, selected two-year-old and older barrels
<b>Time in Barrel:</b>	10 months
<b>Release Date:</b>	October 19, 2009
<b>Total Production:</b>	288 cases

**Russell-Grooters** vineyard, our own estate vineyard planted on well-drained Wellsdale sedimentary soils, is a premium source appearing in our *Cape Lookout* and *Roads End* Oregon Pinot Noirs, now making its first contribution to *Seven Devils*. First planted in 2003, it features 777 Dijon on *Riparia Gloire* rootstock, and Wädenswil and 828 Pommard on both 3309 and 101-14 rootstocks. These vines contribute bright, intense fruit notes all the way from blueberry and black cherry to plum and cassis.

#### ***WSA Tasting Panel notes:***

Bright, pale to medium ruby with pale pink rim. Youthful aromas of red fruit, cherry candies, and hints of wood are of medium- intensity. The wine has medium alcohol and body, and is medium- in acidity and tannin. Although dry, flavors appear sweet with notes of wild strawberry and cherry cola. The finish is medium in length.

(Notes by the [Wine & Spirit Archive](#) (WSA) • Tasting date: January 4, 2010)