



ROADS END OREGON PINOT NOIR 2008

TECHNICAL DATA

COMPOSITION:

100% Willamette Valley Oregon Pinot Noir

- approx 25% **Meredith Mitchell Vineyard**, McMinnville AVA
- approx 25% **Nysa Vineyard**, Dundee Hills AVA
- approx 50% **Russell-Grooters Vineyard**, Yamhill-Carlton AVA

Average age of vines: 17 Years

Harvest dates: October 13–18, 2008

FINISHED WINE:

Glu+fru: <0.02 g/100ml

pH: 3.71

Titrateable Acidity (TA): 0.50 g/100mL

Alcohol: 13.33 % vol

Cooperage: Cadus, Ermitage: ~50% new oak, ~50% one- & two-year-old oak

Time in Barrel: 10 months

Release Date: November 24, 2009

Total Production: 288 cases

Meredith Mitchell vineyard, located southwest of the city of McMinnville in the McMinnville AVA, was planted in 1988 on thin Yamhill-variety soils, with broken basalt scattered throughout. Low yields, rocky soil, and pronounced ripeness with driving acidity contribute to a jammy intensity.

Nysa vineyard, in the Dundee Hills AVA, is on volcanic Jory soil with basalt bedrock 8–12 feet below the surface. It was first planted in 1990 on own-rooted Pommard and Wädenswil followed by 2000 plantings of resistant stock grafted to the 115 Dijon clone and finally plantings of Pommard on resistant rootstock after 2004.

Russell-Grooters vineyard, our own estate vineyard planted on well-drained Wellsdale sedimentary soils, makes its second appearance in the 2007 Roads End. 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 boysenberries, loganberries and red cherries are of medium to medium+ intensity and are offset by complex earthy notes of compost and soil. The wine is medium-bodied, with medium acid, low to medium tannins, and medium-level well-balanced alcohol. Flavors are of wild red berry fruit, raspberries, boysenberries, dried leaves, and forest floor, and persist on the palate with a medium+ finish.

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