



## SEVEN DEVILS WILLAMETTE VALLEY PINOT NOIR 2009

### 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:** 9 Years

**Harvest dates:** Sept 24 – Oct 10, 2009

#### FINISHED WINE:

<b>Glu+fru:</b>	0.05 g/100ml
<b>pH:</b>	3.80
<b>Titrateable Acidity (TA):</b>	0.52 g/100mL
<b>Alcohol:</b>	14.6 % vol
<b>Cooperage:</b>	all French oak, selected two- to four-year-old barrels
<b>Time in Barrel:</b>	10 months
<b>Release Date:</b>	March 1, 2011
<b>Total Production:</b>	1440 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 ruby color with pink rim. The wine's medium-plus youthful aromas are of strawberry jam, peaches, tangerines, roses, with a background hint of vanilla. The wine is dry with medium-light body, medium tannin, medium acid, prominent alcohol and medium-intense youthful flavors of dark cherries, raspberries, blackberries, and a hint of stone fruit. The finish is medium in length.

(Notes by the [Wine & Spirit Archive](#) (WSA) • Tasting date: February 20, 2011)