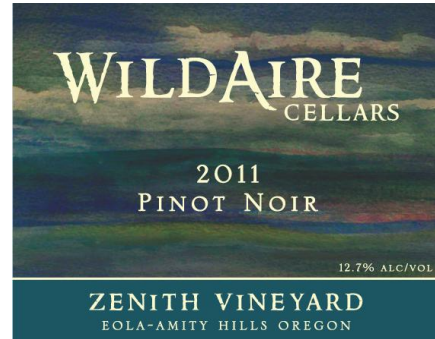


# 2011 Zenith Vineyard Pinot Noir

*42 cases produced*

## Winemaker Notes

The fruit came in on October 26th with a brix of 22.0 and beautiful ripe flavors. The Wadenswil Clone of Pinot Noir makes up 100% of this bottling. The grapes for this wine were destemmed and then cold soaked for 7 days. Each fermenter was inoculated with Symphony and BM4x4 yeasts and then hand punched 2 times daily until dryness. The fermenters were pressed off and settled for 3 more days before going to barrel. The wine was sulfured after ML completion and aged in 50% new French oak (Cadus) for 10 months. This Pinot was carefully racked and then bottled on August 6<sup>th</sup> 2012.



## Vineyard

Zenith Vineyard is owned by Tim and Kari Ramey of Salem, Oregon and is managed by Pedro Martinez. It's located in the northern region of the Willamette Valley inside of the Eola-Amity Hills AVA near Salem, Oregon. Zenith Vineyard was originally owned by Pat O'Conner and was first known as O'Conner Vineyards. The Ramey's purchased the vineyard in 2002 and have replanted and added several blocks of varying clones of Pinot Noir, Pinot Gris, Pinot Blanc, Chardonnay, Auxerrois, and Tempranillo, and it now boasts 70 acres of vines on multiple trellis spacings. The vineyard is LIVE certified and the wines that come from this site typically have higher acidity with bright red fruits and classic aromas of bramble and rose petals.

## Aging

Aged for 10 months in 50% new French oak (Cadus)

## Chemistry

pH = 3.68

TA = 5.2g/L

Residual Sugar = 0.0%

Free SO<sub>2</sub> at bottling = 28ppm

Alcohol = 12.7%

**Retail            \$45**