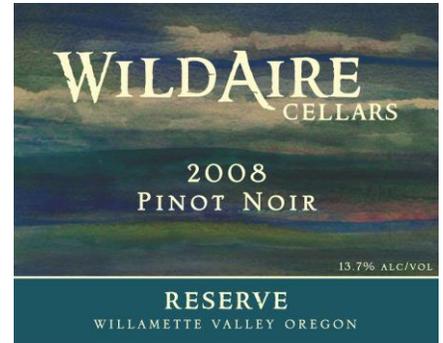# WildAire Cellars 2008 Reserve Pinot Noir

142 cases produced

Tasting Notes

Stunning aromas of ripe cherries, bramble, and rose petals are melded with tobacco and toasty oak. A smooth entry leads into a mouth-watering mid palate with abundant soft tannins that seem to sail on forever. Deep flavors of juicy cherries, dark chocolate, cloves, and vanilla, evolve into an incredibly long and beautiful finish. Try this wine with grilled lamb or salmon.

Winemaker Notes

The Reserve Pinot Noir is made by blending barrels of distinction to create a wine that brings together all of the great elements of the vineyards that we work with. We can never tell which vineyards or which barrels that will end up in the final blend of the Reserve, but that's what makes wine so mysterious. Putting together this blend is the most difficult task for me every year and it's also the most fun! The grapes for this wine were destemmed, with 10% left whole cluster, and then cold soaked for 5 days. Some fermenters were inoculated with several types of yeasts while others used native yeasts and were hand punched to dryness until pressing off after 23 days on the skins. The wine was settled for a week before going to barrel. This wine is definitely built with some aging potential in mind and it should evolve wonderfully for at least 6 to 8 years.

Vineyards

Clay Court Vineyard is owned by Elk Cove Vineyards and is located in Sherwood, Oregon. The vineyard sits on the eastern side of Parrett Mountain in the Chehalem Mountains AVA and is sustainably farmed using LIVE vineyard practices.
50% Clay Court Vineyard - Dijon Clones 114 and 777

Illahe Vineyard is owned by Lowell and Pauline Ford and is located in Dallas, Oregon. Its 50 acres are nestled in the foothills of the coast range in the middle of the Willamette Valley AVA and is LIVE and Salmon Safe certified.
50% Illahe Vineyard – Dijon Clone 115

Aging

Aged for 10 months in 33% new French Oak (Billon)

Retail $34