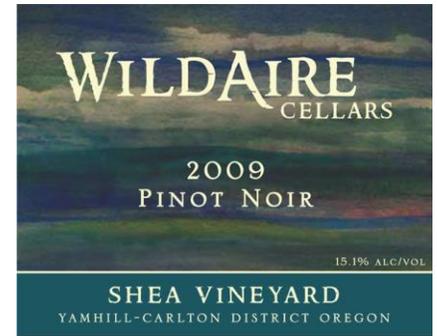


WildAire Cellars 2009 Shea Vineyard Pinot Noir

72 cases produced

Tasting Notes

The ripeness of the vintage is apparent as aromas of ripe cherry, plums, and Christmas spices are easily coaxed from the top of the glass. The mouthfeel has generous fine-grained tannins with cherry compote flavors that revolve in never-ending orbits around the tongue. This wine begs to be paired with a grilled New York Strip Steak and it should evolve wonderfully for at least 6 to 8 years.



Winemaker Notes

The fruit came in on September 24th with a brix of 26.2 with incredibly ripe flavors. Two different Dijon clones in equal amounts (777 and 114) make up this blend. The grapes for this wine were 100% destemmed and then cold soaked for 9 days. Each fermenter was inoculated with BRL-97 and Harmony yeasts and then hand punched 3 times daily until dryness. After a post fermentation soak of 3 days, each lot was pressed off and settled for 3 more days before going to barrel. This is by far the most intensely structured Pinot that we've ever made and it should show nicely for years to come.

Vineyard

Shea Vineyard is owned by Dick and Deirdre Shea of Portland, Oregon and is managed by Jesus Marin. It's located in the northern region of the Willamette Valley inside of Yamhill-Carlton District AVA, near Carlton, Oregon. This vineyard is known by many as Oregon's "Grand Cru" vineyard and its wines have garnered some of the highest scores ever recorded for an Oregon Pinot Noir.

50% Dijon Clone 114 from block 14 on the East Hill and 50% Dijon Clone 777 from block 30 on the West Hill

Aging

Aged for 18 months in 33% new French Oak (Saint Martin)

Retail \$48