

DOMAINE COTEAU PINOT NOIR

Production: 2,875 cases (750 ml)

Release Date: October 2008

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Winemaker Notes

- An average summer—but a cool September—resulted in fruit reaching the winery at 23 to 23.5 brix (slightly lower than five year average). Acids were also slightly higher than this five year average. The incoming pH again averaged 3.2.
- The fruit was hand-harvested at the vineyard and hard-sorted at the winery prior to destemming into 1.5 ton fermentors.
- Slightly less color than the 2006 vintage but with good acidity, the wine has very good complexity and balance. More “Burgundian” in style than previous vintages, the wine should gain additional complexity with time and also age gracefully.

Vineyard

- High-density vineyards (2,437 plants/acre) with an average yield of 2.58 tons/acre in 2007 (2.12 pounds of fruit per vine).
- Pinot Noir clones used in this wine – Dijon 113, 114, 115, 667, 777 and 828.

Fermentation

- Cold soak, 2-5 days
- Both commercial and indigenous yeast used
- Temperature range: 75-92 degrees F
- Dryness reached after 8 days
- Malolactic fermentation – 100%
- Alcohol – 13.4%

Barrel Aging (11 months)

- New French and Hungarian oak (33%)
- One year old French oak (33%)
- Two year old French oak (33%)