

Analog Wine for a Digital Worldtm no overdubbing, no remixing

Longplay™ 2008 Pinot Noir, Lia's Vineyard

Harvest: October 15 and 27, 2008

Vineyard: Lia's Vineyard,

Chehalem Mountains AVA

Vine Age: 10 - 18 years

Clone: 65 percent Dijon 115

13 percent Mariafeld (UCD23)

11 percent Pommard11 percent Wädenswil

Yield: 1.1 tons per acre

Brix at Harvest: 24.1

pH: 3.95

TA: 5.50

Alcohol by volume: 13.5 percent

Cellar: Spontaneous fermentation in two-ton jacketed stainless tank,

maximum temperature of 80.6° F, after seven days average cold-soak, total skin contact averaging 16 days. Ten months in French oak,

20 percent new.

Winemaker: Aron Hess

Bottled: September 23, 2009

Production: 287 cases

We've said wine is like music. There are many different genres and styles. And "best" is more a question of taste than absolutes. We craft authentic wines with character that reward those with the patience to explore a wine and watch it develop and change as the evening unfolds.

Our 2008 Lia's Vineyard Pinot Noir exhibits unmistakable pinot noir characteristics combined with an exuberant edginess that we really appreciate. This bottling highlights fruit from our 115 clone which, despite the late start to the growing season, achieved optimal ripeness in the 2008 vintage. This was partly due to extremely low cropping and partly due to a series of unusually warm and sunny days in October. The ripe fruit gives a hint of bramble and blackberry in addition to our site's signature bright pie cherry flavors. Despite the deep color, the wine is quite delicate. We love the long, fine finish.

The wine reminds of us our favorite jazz: An upbeat tempo, textured high notes, and a rich depth that brings a smile to our face.

