

De Ponte Cellars



Vintage: 2008

Estate: De Ponte Estate Vineyard

Region: Dundee Hills

Name: De Ponte Cellars Estate Pinot Noir

Grape: 100% Pinot Noir

Aging Potential: 8-10 years

Data: Alcohol - 14.1% / 50% new French oak aged for 15 months in barrel, remainder aged in 2 and 3 yr old French oak barrels

Soil Type: Jory soil

Production: 445 cases (750 mL), 75 magnums (1.5 L), 10 (3 L), 7 (5 L)

Vintage Notes:

A cool wet spring, late bud break and a summer without too much heat resulted to date, the latest harvest we have seen. We were saved by an amazing warm and dry October. With lower yields and slow ripening, the fruit coming in was full of concentrated flavors with a low sugar level, nice acidity and a perfect physiological maturity. Everything is here to have gorgeous wines in 2008.

Tasting Notes:

Floral with subtle aromas of raspberry, dark cherry and notes of vanilla. The '08 Estate has harmonious and silky texture while the tannins are soft and perfectly integrated giving this wine an elegant and graceful frame. The finish is long and fresh, full of red fruit and spices. Very approachable now though will develop much more complexity during bottle aging. It is the perfect example of the delicate nuances of the Dundee Hills.

Food Pairings:

Flame-roasted filet of beef with a pinot noir lees reduction sauce, grilled Copper River sockeye salmon, baked Brie with crimini mushrooms.

