

De Ponte Cellars



Vintage: 2008

Estate: De Ponte Estate Vineyard

Region: Dundee Hills

Name: De Ponte Cellars Dundee Hills Pinot Noir

Grape: 100% Pinot Noir

Aging Potential: 7-9 years

Data: Alcohol - 14.1% / 20% new French oak aged for 12 months in barrel remainder aged in 2-5 yr old French oak

Soil Type: Jory soil

Production: 1,158 cases (750 mL), 150 (1.5 L), 15 (3 L), 2 (9 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:

The nose displays distinctive aromas of violet and black current with elegant mocha notes while the beautiful texture is supported by fine-grained tannins. Pure and persistent, it leaves a lingering finish of licorice, spices and dark rich plums. The complexity and the balance of the 2008 Vintage find their place in this beautiful wine.

Food Pairings:

Bacon-wrapped Carlton Farms pork tenderloin, roasted duck breast with a black truffle sauce, veal loin with a shiitake mushroom stuffing.

