

De Ponte Cellars



Vintage: 2008

Estate: De Ponte Estate Vineyard

Region: Dundee Hills

Name: De Ponte Cellars Baldwin Family Reserve Pinot Noir

Grape: 100% Pinot Noir

Aging Potential: 10-12 years, properly cellared

Data: Alcohol - 14.1% / 80% new French oak aged for 15 months in barrel

Soil Type: Jory soil

Production: 226 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:

The Baldwin Family Reserve offers initial aromas of coffee and earth notes and gets more and more complex as it opens in the glass. It expresses seductive and classy flavors of violet, blackberry, cassis and toffee notes on the long finish. The depth and structure is supported by ripe and elegant tannins while balanced by concentrated and persistent layers. The finish haunts with sweet spices, minerality and toasty notes. It is an elegant and subtle version of the ripeness, balance and complexity of the 2008 vintage. Delicious upon release, it will only get better (if possible) for the next 10 + years.

Food Pairings:

Hazelnut-crusted rack of lamb with a tomato-olive ragout, wild Chinook salmon dumplings, morel mushroom and mascarpone ravioli, double-layer chocolate cake, chocolate soufflé

