

De Ponte Cellars



Vintage: 2010

Estate: De Ponte Estate Vineyard

Region: Dundee Hills

Name: De Ponte Cellars Estate Pinot Noir

Grape: 100% Pinot Noir

Aging Potential: 8-10 years, properly cellared

Data: Alcohol - 14.2% / 50% new French oak aged for 12 months in barrel, remainder aged in 2-5yr old French oak barrels

Soil Type: Jory soil

Production: 217 cases (750 mL), 150 magnums (1.5 L), 10 (3 L), 5 (5 L)

Vintage Notes:

We started out with a very cool, wet spring that affected fruit set, one major cause of the vintage's low yields. As the season progressed, we went thru one of the wettest, coolest summers on record. The grapes were really far behind, and even in early September, there was fear of a very late harvest. Then, September and early October exploded with sunshine and warm days! The fruit quickly caught up and we enjoyed long hang time through mid October. In late October the rains were in the forecast, and harvest began in a hurry. By the time the rain hit, all the vineyards had been picked with excellent sugar levels that ended up creating moderate alcohol, and with excellent flavor development and mouthfeel.

Tasting Notes:

The Estate has a gorgeous nose of fruit, mixing with aromas of cherry and chocolate covered strawberries. The palate is silky with notes of toffee and milk chocolate. Soft and integrated tannins allow for incredible ease of drinking. The finish is vivid and alive with plenty of spice and minerality.

Food Pairings:

Pork cassoulet with pork confit and winter tomato sauce, arugula-stuffed leg of lamb, roasted duck breast with farro risotto

