



2008 Eddy Family Wines Elodian Oregon Pinot Noir

Harvest Information:

Clone : 72% Dijon 777 ; 14% Dijon 115 ; 14% Pommard
Appellation: Yamhill-Carlton District, Willamette Valley
Vintage: 2008
Harvest Date: October 15th

Ranch Breakdown:

Growers: Ron & Linda Moore, Monk's Gate Vineyard

Winemaking Information:

Fermentation: RC212 yeast @ 82F
Malo-lactic: Vinaflora strain ML bacteria
Barrel age: 14 months
New oak: 29%
Primary Coopers: Francois Freres, Bel Air

Finished Wine:

Bottled: January, 2010
Alcohol: 14.1%
pH: 3.54
Production: 150 cases

Winemaker's Notes: Ron and Linda, old friends of Tom's, had moved from Napa to Oregon to enjoy retirement as Pinot Noir growers. Years of backslapping and shenanigans earned Tom a small allocation of their grapes, some of the finest in Yamhill County. The 2008 harvest was relatively late for Oregon, which is known for early October rains. Usually, winemakers are rushing to get their grapes in before it starts raining, but the sun kept shining, allowing for a few extra days of ripening. The fruit was pristine as it came off the vine and most winemakers remarked that this was some of the best looking and tasting grapes that anyone had seen all year.

Tasting Notes: The 2008 Elodian Pinot Noir marries traditional Burgundian-style characteristics with the distinctive qualities of the great Oregon wine region. The Old World earthiness of this wine blends perfectly with subtle cherry and strawberry flavors derived from the unique Oregonian terroir. This wine is soft and supple with an understated richness and balanced acid that make it a great food wine. Just a kiss of French oak adds a little vanilla and spice to round out the flavors and add complexity for a truly stimulating wine drinking experience. Though drinkable now, this wine will age well for many years to come.