



- ~Intense, low yield Pinot Noir~
- ~Minimally handled using gravity~
- ~Estate fruit, from one of Oregon's finest vineyards~

Next Shipment-March

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www.lenneestate.com/html/rootstock_club.html

If you haven't received emails, please contact me at steve@lenneestate.com to verify your email address.

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YAMHILL, OR, December 1st, 2010

It is always a great feeling to finally put the wine to sleep in barrels and reflect on another vintage in the Northern Willamette Valley. This year was our coolest ever at Lenné and resulted in our latest harvest as well. We finally brought the fruit in on the 22nd and 23th of October, beating the ensuing storm on the 24th.

Despite the cool year, I anticipate that the 2010 vintage will rival the 2008 vintage for balanced, long lived Pinot Noir at Lenné. Aside from the cool, long growing season, the fruit set was marked by very small clusters and thick skinned berries. This was similar to the fruit set in 2008 although this year we only set about 65% of what we would normally anticipate. So we will make much less wine than we did in the previous two vintages, but quality will be high. Several days of beautiful fall weather in mid October helped mature the fruit and bring sugar levels up. With the long hang time, we experienced developed skin and seed tannin which is the hallmark of a great year. I think we dodged a bullet.

Not everyone was as lucky. Vineyards at higher elevations or cooler sites undoubtedly had a hard time maturing their fruit. I think the vintage will be a mixed bag with the warmer sites producing exceptional long lived wines. The cooler sites will produce some lean wines that may never yield much suppleness.

That is the fascinating aspect of making wine in the Northern Willamette Valley- each year is different. This is never more evident than the contrasts between the 2008 vintage and the 2009 vintage. While the 2008 vintage produced long lived, moderate alcohol wines, the 2009 vintage gave us full throttle Pinot Noir. It is not shy, already giving extreme pleasure, but won't be as long lived a vintage. I am guessing that the optimal drinking window for the 2009 vintage is over the next 3-5 years. The 2008 vintage is more like 8-12 years and I suspect some of our 2008 wines will still be thriving on their 20th birthday.

Due to the overall quality level of the 2009 vintage, I decided to take a third of the wine we produced and put it into an inexpensive Pinot Noir called Coq D'Or. The wine is delicious and meant for drinking over the next couple of years. Enjoy!