

Pinot Noir

WILLAMETTE VALLEY, OREGON
2010

13.5% ALC. BY VOL.

QUOTH THE RAVEN, 'NEVERMORE'

Nevermore reflects the unique qualities of the Willamette Valley as a whole, rather than focusing on individual single vineyard sites. Blending fruit from several sites within the valley allows us to draw upon the finest qualities of each region and vineyard, yielding a wine of depth and character.

Vinification Method

Our 2009 'Nevermore' Pinot Noir is sourced from three vineyards, in three of the Willamette's sub-AVA's: Monk's Gate, (Yamhill-Carlton) Hyland, (McMinnville), and Willakia (Eola-Amity Hills). After hand-sorting, the fruit is gently de-stemmed, and all wines are vinified and aged individually prior to blending. The wine is aged for 12 months in French oak, of which 30 percent is new. A slow, natural malolactic fermentation completed in early spring.

The 2010 Vintage

The 2010 harvest took place under ideal conditions during the third week of October, after enduring a cool spring and late budbreak. Yields were down significantly from the bumper crop of 2009, as we harvested nearly 30% less fruit than our previous vintage. The berries which arrived at the winery were exceptional - concentrated, with developed acidity, complete flavors, and lower sugars than were produced during the warmer, earlier harvested 2009 vintage. Alcohols are nearly a full percentage point lower, the flavors are layered and complex, and the wine is archetypal, cool-climate, Willamette Valley Pinot.

Tasting Notes

Vibrant flavors of dark summer cherry, raspberry, and red plum are complimented by delicate spice notes from the judicious use of French oak. The palate is crisp, lush and clean, with a lingering, mouth-watering finish.



Total production: 1988 cases

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