



**BACKGROUND** Wallace Brook Cellar's Willamette Valley Pinot noir has been produced from time to time since our first release, a non-vintage blend of the 1987 and 1988 growing seasons. Today, Wallace Brook Pinot noir continues our mission of bringing diverse flavors and textures into focus, thereby creating a complex, vintage-dated Pinot noir at a moderate price.

**GROWING SEASON** The 2009 growing season began with three months of above average temperatures coupled with lower than average rainfall. Bud break occurred around April 20th, giving the 2009 season a one week head start compared to 2008. Rainfall increased throughout the pre-bloom period, and temperatures remained higher, resulting in gorgeous bloom conditions and bountiful fruit set. Temperatures spiked into the triple digits in July, but cooled to normal levels for August as we eased into veraison. Sugar accumulation was accelerated at lower elevations leading to a mid-September pick, which we had not seen since the 2006 harvest. Lack of rain around our picking schedule meant grapes could hang until they reached optimal ripeness. All of our Estate fruit was in the winery by the second week of October.

**VINEYARDS** The vineyards contributing to this Willamette Valley Pinot noir are on two distinct soil types. The sites on basaltic origin, clay-loam soils retain some moisture through our summer droughts, ensuring the development of intense fruit flavors. The warmer, earlier-ripening sites on sedimentary, silt-loam soils produce grapes with great structure and black fruit character. All of the vineyards are located in the northern Willamette Valley.

**WINEMAKING** After hand-harvesting, the grapes were gently destemmed into open top fermenters, followed by a four to six day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two to three times per day during their 7 day fermentation. After pressing, the wine was transferred into traditional small French oak barrels. This wine was bottled on August 23, 2010.

**THE LABEL** The label's depiction of a rushing brook and lush terrain reflects the temperate climate of Oregon's north Willamette Valley in which these Pinot noir grapes were grown.

**QUANTITY** There were 5,050 cases of the 2009 Wallace Brook Pinot noir produced.