

LOCAL WINE CO



Jigsaw Pinot Noir

Technical Information

Vintage: 2008

Appellation: Oregon

Varietal Composition: Pinot Noir

Vineyard Sources: Temperance Hill (Eola Hills), JMD (Eola Hills), Cattrall, Zielinski (Eola Hills), North Ridge (Salem), Coelho (Coastal Flats), several other vineyards throughout Oregon that complete the puzzle.

Vinification: 100% destemmed fruit, very long cold soaks up to 10 days, 1.5 ton lot fermentation with cultured and undetermined yeast, hand punch downs, maturation in 100% barrel (mostly French oak, 5 year-old to neutral) for 10 months, all lots kept separate, then blended and bottled on September 10th, 2009.

Vintage Notes: A cold spring delayed bud break by two to three weeks and a wet cool season slowed vine and cluster growth which was coupled with an amazingly long Indian Summer that allowed harvest to stretch into the third week of October under high skies, bright sunshine and very low humidity. It was a nearly ideal harvest.

Tasting Notes: Bright red cherries and crushed blueberries with a hint sanguine minerality on the nose. The black and red fruits softly cover the palate with gentle hints of iron and mineral towards the finish. A medium long finish that ends with plums and hints of an earthy terroir.

Winemaker: Tad Seestedt

Geek Box Snap Shot

Varietal(s): Pinot Noir
Clones: Pommard, 777, 667, 115, 114, 113 Wadensvil, Upright
Barrel: New French to 5 Year Old Experienced
pH: 3.69
Ta: 6.17
Brix: Avg. 23.25
Alc: 13.1%

Case Production: 4700

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