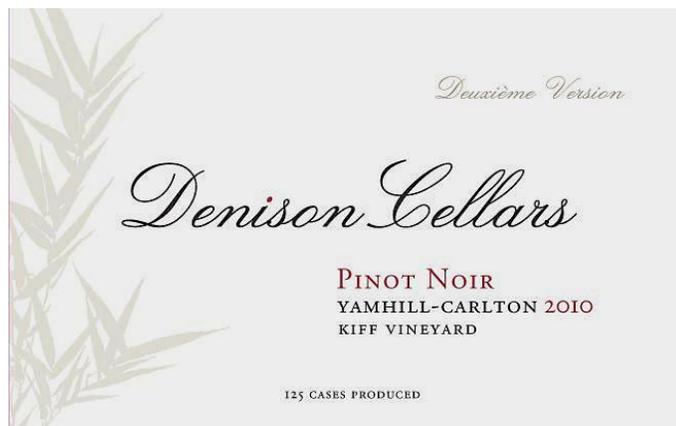


2010 DENISON CELLARS KIFF VINEYARD PINOT NOIR

YAMHILL-CARLTON DISTRICT, OREGON



THE VINTAGE

The 2010 vintage got off to an early start, with budbreak occurring in late March. Cool and wet conditions persisted through June, however, and vine development was significantly delayed. While conditions improved in July and August, heat accumulation for the growing year was an astoundingly low 1,750 degree days. A dry early October enabled the fruit to reach full maturity, but yields were extremely low, as enormous flocks of robins devoured much

of the fruit. Fruit quality was excellent, with mature tannins and balanced acid levels. The resulting wine has bright, forward fruit and while it can be enjoyed upon release, it has the structure and balance to age gracefully.

THE WINE

The 2010 Kiff Vineyard Pinot Noir is a blend of 667, 777, and pommard clones. Each contributes unique characteristics; 667 provides mid-palate volume and dark fruit flavors, 777 adds bright red fruit, and pommard adds rose petal, chocolate, and structure. The resulting wine has rich mid-palate volume, velvety tannins, and a long, seamless, finish, with flavors of bing cherry, blackberry and cranberry that lead into notes of vanilla, cinnamon and lavender.

The fruit was harvested on October 19th, and spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins, and took thirteen days to complete. French oak barrels were used for aging, 33% of which were new, and the wine was bottled in December after spending 12 months in barrel. Only 125 cases were produced.

The 2010 Denison Cellars Kiff Vineyard Pinot Noir is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: October 19th

Brix: Pommard – 23.5°; 667 - 24.2°; 777 - 24.0°

Final pH: 3.62

Final TA: 5.2 g/L

Alcohol: 13.7%

Production: 125 cases

Suggested Retail: \$38

Winemaker: Tim Wilson

www.denisoncellars.com

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