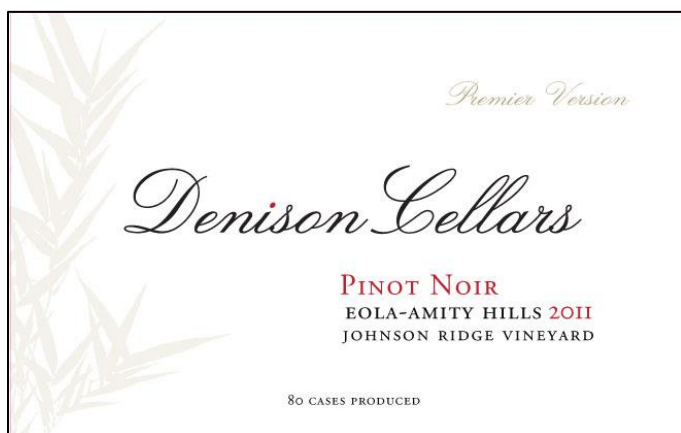


2011 DENISON CELLARS JOHNSON RIDGE VINEYARD PINOT NOIR

EOLA-AMITY HILLS AVA, OREGON



THE VINTAGE

The 2011 vintage got off to a slow start, with budbreak occurring in cold, wet conditions in late April. The cool and rainy pattern persisted all the way into July, and as a result, fruit development was significantly delayed. Conditions improved in August, and September was much warmer than average, enabling the vines to catch up. While October started off cool and rainy, by mid-month mild, sunny conditions prevailed, allowing the fruit to reach full maturity. Heat accumulation for the growing year reached

a cool 1,890 degree days, and fruit quality was excellent, with mature tannins and balanced acid levels. The resulting wines have bright, forward fruit and while they can be enjoyed upon release, they have the structure and balance to age gracefully.

THE WINE

The 2011 Johnson Ridge Vineyard Pinot Noir is a blend of 777 (75%) and pommard (25%) clones. Each contributes unique characteristics: 777 adds dark color, black cherry and blackberry flavors, while pommard adds flavors of plum, minerality, and voluptuous structure. The resulting wine has dense mid-palate volume, velvety tannins, and a long, seamless finish, with a hint of vanilla and spice.

The fruit was harvested on October 28th, and spent six days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins, and took twenty five 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 80 cases were produced.

The 2011 Denison Cellars Johnson Ridge 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 28th

Brix: 24.5°

Final pH: 3.69

Final TA: 5.0 g/L

Alcohol: 13.8%

Production: 80 cases

Suggested Retail: \$38

Winemaker: Tim Wilson

www.denisoncellars.com

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