

# Tasting Notes



## 2008 Hugger Mugger Pinot Noir Walla Walla Valley

**Vintage Notes:** 2008 was a compelling and complicated year! Compelling because of the balance the wines are showing already at this very early stage and complicated because of the some what cooler season. The cooler temperatures made for very intentional and thoughtful picking decisions and it required the nerve to wait for the fruit to ripen before the frost took over. In hindsight, we are very happy with our decisions! All of our fruit ripened later than normal but the longer hang time accumulated very complex flavors in the grapes. Nice and balanced, higher acidities and lower alcohols make promise for wines of elegance and grace! In our opinion, it's another great vintage!

### Tasting Notes:

Rich in color and palate, this medium-bodied Pinot bursts on the palate with bright red fruits, pepper, and spice.

Delicious dried cherries with earthy undertones and ripe red fruit notes stay for the party in your mouth.

Delicious with grilled meats or salmon ... or as a sipper!

### Appellation/Vineyards:

Walla Walla; Handpicked fruit from Couse Creek Vineyard in Milton-Free Water, Oregon

**Final Blend:** 100% Pinot Noir

**Ageing:** 100% aged in Burgundian oak barrels for 14 months. 86 % French, 7 % Hungarian and 7% American.

### Bottle Date & Cases Produced:

March 23rd, 2010 350 Cases 14.1% Alcohol

Grapes were gently destemmed (not crushed) and cold soaked for up one week prior to inoculating with yeasts native of Burgundy. The gently old school pigeage (punch down) technique was utilized to very carefully manage the extraction process during primary fermentation. After completion of the alcoholic fermentation the wines was bled into barrels via gravity for the malolactic conversion. Afterwards parts of the wine was racked only once while other parts remained on the lees up until bottling for enhanced complex mouth feel.