



2009 ALYSSA

THE BRILLIANT DEEP HUE OF THIS WINE HINTS AT ITS VIOLET AND BLACK CHERRY CORE. THE NOSE IS SEDUCTIVELY RICH WITH THE EXQUISITE LAYERING OF EARTH AND SPICE NOTES INDICATIVE OF THE ESTATE VINEYARD COUPLED WITH A DELICATE BOUQUET OF CURRANT AND STONE FRUIT. THE ATTACK ON THE PALLET IS FULL OF PLUSH FRUIT AND BRIGHT ACIDITY BALANCED WITH MINERALITY, SUBTLE OAK AND SILKY TANNINS CULMINATING IN A LONG AND LUXURIOUS FINISH. THE WINE DRINKS WELL NOW BUT WILL BENEFIT FROM CELLARING OVER THE COMING DECADE.

KELLY KIDNEIGH — WINEMAKER

2009 ALYSSA PINOT NOIR

AVA	Eola – Amity Hills
Vineyard Slope	South Facing
Elevation	280°-480°
Pinot Noir Clones	Dijon 115
*Root Stock 3309	Dijon 114
	Dijon 113
Age of Vines	11 years (Average)

Technical Information

Harvest Date	October 10, 2009
Brix at Harvest	25 (Average)
Whole Cluster %	N/A
Cold Soak	6 Days
Fermentation Time	20 Days
Fermentation Temperature	29° c Average, 31° c Peak
Alcohol	13.8% By Volume
pH	3.49
Titrateable Acidity	6.1 Grams Per Liter
Barrel Aging	16 Months
New Oak %	100% French Damy & Cadus (55% New, 45% One Year Old)
Bottling Date	March 18, 2011

DUKES FAMILY VINEYARDS

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