



2009 CHARLOTTE

THE 2009 CHARLOTTE, NAMED FOR OUR FIRST GRANDCHILD, IS AN INAUGURAL WINE CRAFTED PRIMARILY FROM THE FRUIT OF OUR HIGH DENSITY BLOCKS. THE WINE IS RICH, FULL AND COMPLEX IN THE MOUTH. LUXURIOUSLY SMOOTH TANNINS AND A BRIGHT FRUIT ATTACK ROUND OUT THE VOLUPTUOUS STRUCTURE OF THIS WINE. THIS GORGEOUS MÉLANGE BALANCES THE DEPTH AND COMPLEXITIES OF THE OLDER DIJON 113 CLONE VINES WITH THE JOYFUL, FRUIT-FILLED EXUBERANCE OF THE YOUNGER DIJON 667, 777 AND 828 CLONE VINES.

THE ATTACK ON THE PALATE IS SWEET, SEAMLESS AND FULL OF BRIGHT CHERRY AND BLACKBERRY FRUIT AND COLA, WITH AN EXQUISITELY ELEGANT AND LINGERING FINISH. THE ENTICING BOUQUET IS LAYERED WITH NOTES OF CHOCOLATE, VIOLETS, TOAST AND STRAWBERRY.

KELLY KIDNEIGH, WINEMAKER

2009 CHARLOTTE PINOT NOIR

AVA	Eola – Amity Hills
Vineyard Slope	South Facing
Elevation	280°-480°
Pinot Noir Clones	Dijon 113, 667, 777 & 828
Age of Vineyard	113 - 11 Years

Technical Information

Harvest Date	October 10, 2009
Brix at Harvest	24.5 (Average)
Whole Cluster %	N/A
Cold Soak	6 Days
Fermentation Time	25 Days
Fermentation Temperature	29° C Average, 31° C Peak
Alcohol	13.6% By Volume
pH	3.47
Titrateable Acidity	6.0 Grams Per Liter
Barrel Aging	16 Months
New Oak %	55% New, 45% One Year Old (100% French) Damy & Cadus
Bottling Date	March 18, 2011

Case Production – 324

DUKES FAMILY VINEYARDS

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