



## 2009 NIPPLE HILL PINOT NOIR

THE 2009 NIPPLE HILL IS A SPECIAL SMALL LOT WINE. STANDARD FRENCH BURGUNDY OAK BARRELS SERVE AS AUSTERE FERMENTATION VESSELS IN THIS OLD SCHOOL WINE MAKING APPROACH. SPECIAL ATTENTION TO EACH OF THE SMALL LOTS WITH THEIR WOODEN MICRO VESSELS, CREATE AN OPTIMAL ENVIRONMENT FOR THE DEVELOPMENT OF THE WINE. THE WINES DEVELOP SLOWLY AND EVENLY WITH SIGNIFICANTLY LOWER HEAT AND LONGER, GENTLER FERMENTATIONS. THIS SLOW, GENTLE FERMENTATION RESULTS IN A MORE COMPLEX LAYERING AND WONDERFULLY INTEGRATED FLAVORS AND TANNINS.

THE WINE IS VIVID RUBY AND GARNET IN COLOR. BRIGHT IN AROMATICS, ELEGANT AND SILKY, EARTH, SPICE AND WILD STRAWBERRY DOMINATE THE NOSE ON THIS WINE WITH ELEGANT SUPPORTING LAYERS OF SANDALWOOD AND LAVENDER. THE VELVETY TEXTURE OF THE SOFT TANNINS IS HARMONIOUSLY BALANCED WITH THE LUSH, SPICY FRUIT, PRESENTING A LONG AND LINGERING FINISH. APPROACHABLE NOW, THIS WINE WILL AGE BEAUTIFULLY AND REWARD THE PATIENT.

***KELLY KIDNEIGH, WINEMAKER***

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AVA	<b>Eola – Amity Hills</b>
Vineyard Slope	South Facing
Elevation	280°-480°
Pinot Noir Clones	Dijon 113, 114, & 115
Age of Vineyard	11 Years (Average)

### ***Technical Information***

Harvest Date	October 10, 2009
Brix at Harvest	25.1 (Average)
Whole Cluster %	N/A
Cold Soak	8 Days
Fermentation Time	22 Days
Fermentation Temperature	26° C Average, 28° C Peak
Alcohol	14.0% By Volume
pH	3.55
Titrateable Acidity	6.0 Grams Per Liter
Barrel Aging	16 Months
New Oak %	50% New, 50% One Year Old (100% French) Damy & Cadus
Bottling Date	March 18, 2011

Case Production – 98

## DUKES FAMILY VINEYARDS

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