



2010 Firesteed Oregon Pinot Noir

In 2010, cooler spring and summer temperatures followed by a warm and dry beginning of autumn, led to a low-yielding and compressed mid-October harvest, not beginning until the 11th, but completing quickly by the 21st, well ahead of the rains that arrived a few days later.

Our 2010 Pinot Noir continues the Firesteed tradition of a consistent fruity style, achieved with gentle techniques in the cellar and imagination in the vineyard. The grapes were fermented in stainless steel tanks with selected yeasts propagated from cellars in Burgundy, pressed during the last days of fermentation, and racked as soon as the wine finished malo-lactic fermentation. Just a touch of barrel-aged wine was included in the blend to round out the flavors and enhance complexity.

Simultaneously elegant and masculine, the wine's aromas of ripe black cherry, raspberry and violets meld with supple flavors of vanilla, star anise and plum. Broadly textured and mouth-filling, it's food-friendly acidity and soft tannins harmonize on the lingering finish.

Wine Analysis
PH: 3.54
TA: 5.80 g/l
Alcohol: 12.0%