



Wedell
CELLARS

2008 Wedell Cellars "Hillside Vineyard" Pinot Noir

IN 1995 WE PLANTED A SMALL STEEP NORTH FACING HILLSIDE VINEYARD IN THE SOUTHEASTERN END OF EDNA VALLEY WITH A FIELD MIX OF THREE DIFFERENT DIJON CLONES OF PINOT NOIR (CLONES 115, 667 & 777) ON LOW VIGOR ROOTSTOCK (ROOTSTOCK 420A). WHILE TO OUR KNOWLEDGE, NOBODY ELSE HAD TRIED THIS APPROACH WITH PINOT NOIR, WE BELIEVED THAT BY DOING THESE THINGS WE COULD DELAY BUD BREAK, INCREASE HANG TIME AND ACIDITY WHILE KEEPING THE VINEYARD'S YIELD EXCEPTIONALLY LOW AND COULD POTENTIALLY PRODUCE AN EXCEPTIONAL PINOT NOIR. AFTER FIVE YEARS OF INTENSE FARMING OUR HILLSIDE VINEYARD FINALLY BEGAN PRODUCING A SMALL CROP.

OUR THREE-ACRE HILLSIDE VINEYARD IS PLANTED AT A DENSITY OF ALMOST 2000 VINES PER ACRE, YET THE YIELD IN 2008 WAS A LITTLE OVER 3 TONS (JUST OVER ONE POUND PER VINE). THE ALREADY LOW VIGOR VINES ARE CROP THINNED TO ONE CLUSTER PER SHOOT AND NO MORE THAN FOUR SHOOTS PER VINE, THE AVERAGE CLUSTER BEING LESS THAN FIVE OUNCES! THE 2008 VINTAGE FOLLOWED A VERY SMALL CROP IN 2007 AND THE GROWING SEASON WAS REMARKABLY MILD. THE VINES HAD A BEAUTIFUL SET AND SLOWLY RIPENED THROUGHOUT THE SUMMER REMAINING ON THE VINES UNTIL LATE SEPTEMBER. THE GRAPES AFTER BEING SELECTIVELY HAND HARVESTED WERE DESTEMMED FOLLOWED BY AN INTENSE HAND SORT THAT REMOVED ALL STEMS, LEAVES AND SHOT BERRIES. THEN THE FREE RUN JUICE WAS THEN PUMPED OFF AND DISCARDED (SAIGNEE). THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND FINALLY SPENT TEN DAYS AT REDUCED TEMPERATURES FERMENTING ON THEIR SKINS DURING WHICH THE JUICE WAS GENTLY PUMPED OVER. FINALLY ONLY THE FREE RUN JUICE WAS PLACED IN FOUR NEW FRENCH OAK BARRELS AND ONE USED FRENCH OAK BARREL TO COMPLETE MALOLACTIC FERMENTATION AND AGE SUR-LIE FOR TWENTY-TWO MONTHS. WHILST THE WINE WAS AGING IT WAS NEVER RACKED, THEN FINALLY ON AUGUST 11, 2010 IT WAS GRAVITY BOTTLED OFF ITS LEES, UNFINED AND UNFILTERED.

THE DEEP COLOR AND INTENSE BOUQUET OF BLACK CHERRY AND RASPBERRY ARE ONLY A HINT OF WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICH MID PALATE AND COMPLEX FINISH ARE REMINISCENT OF A TRULY EXCEPTIONAL PINOT NOIR. WE FEEL THAT WHILE OUR 2008 HILLSIDE VINEYARD PINOT NOIR IS ENJOYABLE NOW IT HAS THE PROPER BALANCE TO BENEFIT AND IMPROVE WITH MORE BOTTLE AGE FOR YEARS TO COME.

Maurice & Susie Wedell

TECHNICAL NOTES

HARVEST DATES
BRIX
ACID
BARRELS
BOTTLED
ALCOHOL
PRODUCTION

SEPTEMBER 23, 2008
24.6°
3.30 PH, 7.35TA
ERMITAGE - LES BERTRANGES FOREST, 48 MONTH AIR-DRIED, 80% NEW
AUGUST 11, 2010
14.9%
750ML: 1272 BOTTLES (212 SIX PACK CASES)
1.5 LITER: 60 BOTTLES, HAND SIGNED, DATED AND NUMBERED

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