

Z'IVO Wines 2009 Pinot Noir

Eola Amity Hills AVA, Willamette Valley, Oregon, USA

WINEMAKER NOTES



The 2009 vintage was an average year for temperature and grape yields in the Willamette Valley.

The vineyard was in sync from top to bottom and all 5 clones of Pinot noir were harvested within 10 days without much drama. A 7 day cold soak was followed by a native yeast fermentation. 10 months in barrel with twice a month stirring added weight and complexity.

A separate lot of whole cluster fermentation was done and the final blend included 15% of this.

The wine was aged in French oak; 25% of the barrels were new and the rest split between once and twice filled.

Blending trials in August led to a final wine using both the free run and some of the press wine (unusual) and was bottled in mid September. The proportion of clones is 115 (25%), 777 (25%), 114 (25%), 667 (12.5%), Pommard (12.5%). The estate blend is from 80% destemmed fruit and 20% whole cluster fermented fruit.

675 cases produced. \$35 retail. **89** points Stephen Tanzer's International Wine Cellar

With a little bit of needed bottle aging, this wine is finally opening up and tasting really well. Scents of strawberry and cherry are mixed with spice. The approach is light then builds to an impressive mid-palate of sweet fruit, licorice and cloves. The tannic edge present at bottling is fading and transforming into a complex blend of mineral and spice notes. The finish is long and deceptively soft. Enjoy now or hold for peak drinkability estimated between 2014-2017.



John Zelko
Founder & Winemaker