



2008 Le Cadeau Vineyard - Côte Est

91 – Points: The 2008 Pinot Noir Cote Est displays an aromatic array of pain grille, mineral, Asian spices, and black cherry. This is followed by a sweetly-fruited wine with good density, some structure, and incipient complexity. Give it 2-3 years to fully blossom and drink it from 2012 to 2020.

2008 Le Cadeau Vineyard – Diversité

93 – Points: The most aromatically complex of the Le Cadeau offerings is the 2008 Pinot Noir Diversite with its alluring notes of sandalwood, Asian spices, incense, rose petal, black cherry, and black raspberry. Exceptionally ripe and sweet on the palate with densely packed, structured fruit, this savory, mouth-filling effort will reward 3-4 years of cellaring. Drink it from 2013 to 2023.

2008 Le Cadeau Vineyard - Équinoxe

92 – Points: The 2008 Pinot Noir Equinoxe sports an expressive nose of black currant, plum, forest floor, and lavender that jumps from the glass. More layered and dense than its sibling, it is packed with sweet fruit, is mouth-filling, and potentially complex. Give this lengthy effort another 2-3 years of cellaring to fill out.

2008 Le Cadeau Vineyard - Équinoxe Reserve

93 – Points: There were 46 cases (2 barrels) produced of the 2008 Pinot Noir Equinoxe Reserve which was aged in 100% new oak for 18 months. It surrenders a sexy nose of pain grille, Asian spices, incense, underbrush, black raspberry, plum, and black currant. On the palate it is packed with layered sweet fruit, outstanding grip and volume, ripe tannins, and impeccable balance. It will benefit from 3-4 years of cellaring and offer a drinking window extending from 2013 to 2023.

2008 Le Cadeau Vineyard - Rocheux

91 - Points: The 2008 Pinot Noir Rocheux reveals a lovely perfume of cherry blossom, spice box, balsam wood, cherry, and raspberry. Made in a leaner, racier style than the preceding cuvees, it has an overall elegant personality and the balance to drink nicely for a decade or more.

2008 Le Cadeau Vineyard - Serendipity

90 – Points: The 2008 Pinot Noir Serendipity spent 17 months in 33% new oak. It offers up an expressive nose of cedar, cinnamon, clove, rose petal, and black cherry. Medium bodied and structured on the palate, it has ample sweet fruit, savory flavors, and good volume and length. It will benefit from several years of cellaring and provide pleasure from 2013 to 2023.