



2008 “Rocheux” Pinot Noir



Production:	205 cases
Vineyard blocks:	The rocky West side of our estate vineyard
Clones:	50% Dijon 777, 50% Pommard
Alcohol:	13.9%
Winemaker:	Jacqueline Yoakum
Vineyard AVA:	Chehalem Mountains, Willamette Valley

The Rocheux cuvee is sourced from the rockiest portion of our estate – the warmer Western slope of the vineyard, an area high in content of volcanic basalt found throughout the soil.

Tasting notes: Up front – cherry-raspberry pie sprinkled with cinnamon and nutmeg. An expansive mid-palate accented with Asian spices and earthy minerality. The wine finishes with fresh acidity and soft tannins.

Notes from release in 2010: Beautifully translucent, dark-ruby colored, the 2008 Rocheux has a nose that conjures-up images of fresh-baked homemade cherry-raspberry pie sprinkled with cinnamon and nutmeg. I recall my first meeting with Jacqueline Yoakum, Rocheux’s consulting winemaker: she talked enthusiastically about the importance of crafting wines with a broad mid-palate – Jacqueline has most certainly achieved that goal! The front and middle flavors are of cherries, cranberries, and black raspberry with a lingering finish of clove and earth. Drinking window: June 2010-on.

