

## 2010 "Merci Reserve" Pinot Noir

The Merci cuvee is our unique release crafted from "heirloom" or "heritage clones" of Pinot noir – a fitting tribute to those that have labored to make these extraordinary clones available, and to whom we offer our thanks. Our estate heritage plantings include the Mt. Eden, Swan, Calera, and Jackson clones.



**Production**: 43 cases

Winemaker: Jim Sanders (Aubichon Cellars)

**Alcohol**: 13.1%

**Barrel Age**: 16 months

**Barrel Treatment**: French oak, 50% new

Vineyard AVA: Chehalem Mountains, Willamette Valley

Vineyard blocks: The Southern "heritage clone" blocks of our estate

Clones: 50% Mt. Eden, 50% Calera

Notes from release in 2012: Throughout the 16-month aging process, these two barrels were consistently our most exciting 2010-vintage Le Cadeau wines. The '10 Merci Reserve is dark in color with floral aromas of violet and lavender. On the palate, black fruits — boysenberry and black cherry — dominate, yet the wine has a clean, fresh character with bright acidity and a touch of white pepper spice. It's incredibly youthful now, likely needing 2-years of cellaring before revealing its full character, and will age gracefully for 10-years. With a degree of risk, we're inclined to suggest that the 2010 Merci Reserve reminds us of our much sought-after 2002 Le Cadeau Pinot Noir. We are very optimistic about the long-term potential of this wine.

