

Sonría

2009 SONRÍA PINOT NOIR
SHEA VINEYARD, WILLAMETTE VALLEY

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Technical Notes

APPELLATION: Willamette Valley

VARIETAL: 100% Pinot Noir

AGING: 11 Months in French Oak
(50% new, 50% once-used)

HARVEST DATES: September 27 & October 10

SKIN CONTACT: 20 days

FIRST RELEASE: 2009

Vineyard Description

Located within the Yamhill-Carlton District viticultural area, a subappellation of the greater Willamette Valley AVA, the 140-acre Shea Vineyard sits between 400 and 600 feet above-sea-level. Well protected and less likely to suffer from valley frosts and the cold, high-elevation temperatures unsuitable for effective ripening, Shea supplies grapes to nearly 20 world-class Oregon and California wineries. The fruit for Sonría is sourced from Shea Vineyard block 28 planted to the Wädenswil clone, and block 16 planted to the Pommard clone. Each block sits at 600 and 400 feet above-sea-level, respectively.

Harvest Notes

In 2009, Oregon experienced the coolest growing season on record. It was the latest harvest ever in the 20 plus years of Shea Vineyard, which brought with it limited crop size and more loss of fruit to migrating birds than ever before. Although presented with these challenges, the conditions leading up to harvest were just about perfect with dry, sunny weather enabling flavors to fully develop and reach optimal maturity. Picked on September 27th, the earlier ripening Wädenswil block, with its higher elevation and southern exposure, was harvested nearly two weeks before the lower elevation Pommard block which was picked on October 10th.

Sensory Evaluation

On the nose, lifted floral aromas of violet and rose petal are complimented by deep red cherry, black raspberry, anise and cinnamon. Upon entry, the wine impresses with a seamless silky texture expanding to weighty layers of earth and spice, which intermingle with a combination of red and black fruits, the true signature of Shea Vineyard Pinot Noir.