



A study of young and old vines.

THE PARING PINOT NOIR 2008

Clones 667, 777, S&B and Pommard clone 4
70% old vine, 30% young vine Pinot Noir
40% new French oak, Damy, Remond and Gamba
(Italian cooperage) for 11 months
No fining and filtration
650 cases made

WINEMAKER'S NOTES: The 2008 exhibits the haunting earthiness that only old vines can produce. Classic Pinot Noir nose of brambles, cherry and spice combined with exotic and brooding aromas of black fruit, smoke, tapenade, grilled meat and sanguine notes. Earth, chanterelles and forest floor. The aromas of a mushroom hunt. Bright red cherry and raspberry with a velvet texture. Pure red fruit on the palate. Intense concentration and power, combined with an elegant side and a finish that introduces more smoke, vinous notes and earthiness.

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