

VINTAGE NOTES:

A late and cool Springtime parlayed into a late and cool Summer. Solid bloom conditions created good set and potential crop, but our winemakers were aggressive in our stance toward yields, choosing to drop fruit in the vineyard multiple times to ensure balance. This proved to be a vital decision, as we didn't begin picking the majority of our fruit until mid-October, while in most years we begin harvesting by the third week of September. The key, as in any vintage, is to grow vines on the ideal vineyard slopes and farm those vineyards appropriately throughout the growing season. Once again, our experienced growers and our dedicated winery team made the necessary decisions to guarantee benchmark wines. These wines own classic Oregon expression and exhibit the kind of vintage that could only happen here. Although a nail-biter for farmers, all's well that ends, well, better than well.

-- Jesse Lange, Winemaker



RELEASE DATE:	May 1, 2010
HARVEST DATE:	October 7-21, 2008
CASE PRODUCTION:	720 cases
AVA:	Willamette Valley
ALCOHOL:	13.5%
AGING:	12 months in French Oak, approximately 50% new

TASTING NOTES:

The Three Hills Cuvée Pinot noir is a blend of our "terroir series" Pinot noirs: Lange Estate Vineyard, Freedom Hill Vineyard, and Yamhill Vineyards. Each site is a distinctive expression of its relative terroir with differing soil types, elevations, and clonal selections. In combination, these vineyards lend specific and unique characteristics to a masterfully integrated blend crafted by winemakers Don Lange and Jesse Lange. The 2008 is a deep garnet hue, with an enticing nose of black raspberry, pomegranate, sage, black pepper, and a touch of dusty minerality. A clean, soft, and lively palate bursts with black cherry compote, raspberry, and orange spice. Persistent on the finish and balanced by silky, superfine tannins, this wine is a classic "drink-now-or-hold-for-a-decade" Pinot noir.

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