



ATTICUS

FOUR CULTURES, TWO FAMILIES, ONE DREAM...

WILLAMETTE VALLEY SELECT • PINOT NOIR • 2008

Our 08 Select is a blend of handpicked grapes from three different vineyards, 777 from Hawks View (24 Brix, PH 3.61), Wädenswil from Yamhill Springs (23.4 Brix, PH 3.42) and Pommard from Atticus Vineyard (Brix 23.4, PH 3.52). It was raised in approximately 40% new French oak for 10 months. Despite a challenging September, the warm, rain free October which followed produced well ripened grapes with beautifully evolved flavors. Similar to the 2007 Select, this is a sophisticated wine with age worthy structure and elegance. The nose evokes delicate plums and black cherries framed by sweet spices and earthiness. Bright acidity on attack is followed by a bold elegance that envelopes the mouth with juicy black fruits and cassis and a finish that lingers with smooth tannins.

Hawks View Vineyard

Planted primarily 15 years ago (with some blocks added in 1997 and 1998), this vineyard is located on the Chehalem Ridge in Washington County and is planted on Laurelwood soils at an altitude ranging from 250 to 500 feet. The vineyard was purchased by the Kemp family in 2002 whose philosophy is centered on low input farming practices to produce premium Pinot Noir grapes.

Yamhill Springs Vineyard

Planted 18 years ago, Yamhill Springs Vineyard is located in the extreme western edge of the Willamette Valley in the Yamhill-Carlton AVA, 11 miles west of Yamhill, Oregon. The vineyard is planted on Peavine soils and it sits in the foothills of the coastal range rolling from 450 to 600 feet in altitude. The vineyard block used for our wine is all planted to the Wädenswil clone which typically produces grapes with beautiful perfume and strong berry and cherry notes. Due to its proximity to the coast range, it is a cool vineyard site and often late to ripen. The vineyard is owned by the Young family.

Atticus Vineyard

The vineyard which adheres to sustainable farming practices contains Willakenzie soils and sits at an elevation of 300 feet with a south / south west facing slope. Planted with Pommard (80%) and Dijon 667 & 777 clones (20%) in 2005, the 2008 vintage is the first from this vineyard. We have always thought this site would produce bolder and more structured wines and this first vintage is a confirmation of that.

Winemaking

Winemaking at Atticus is a collaboration between the very experienced and talented Scott Shull of Raptor Ridge and our own Ximena. We feel very fortunate to have Scott as our mentor. He has numerous outstanding vintages under his belt and he believes that by having a close hand in vineyard management, yielding to the will of the grapes and using some intuition, a true expression of Oregon Pinot Noir can be created. As a harvest intern in her first season, Ximena learned how to clean fermenting vats (again and again!). Since then, Ximena studied the science of winemaking at a local college and has gained an evolving level of hands-on experience in the winery over the years. These days, while we still rely on Scott's good council and expertise, Ximena leads many of the key decisions in the winemaking process.

150 cases were made.

...to establish a family owned winery embracing Oregon's values of nurturing the land and the future. Our goal is to create elegant and approachable wines that will reflect the earth and let the fruit shine. From our dream to your glass...

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