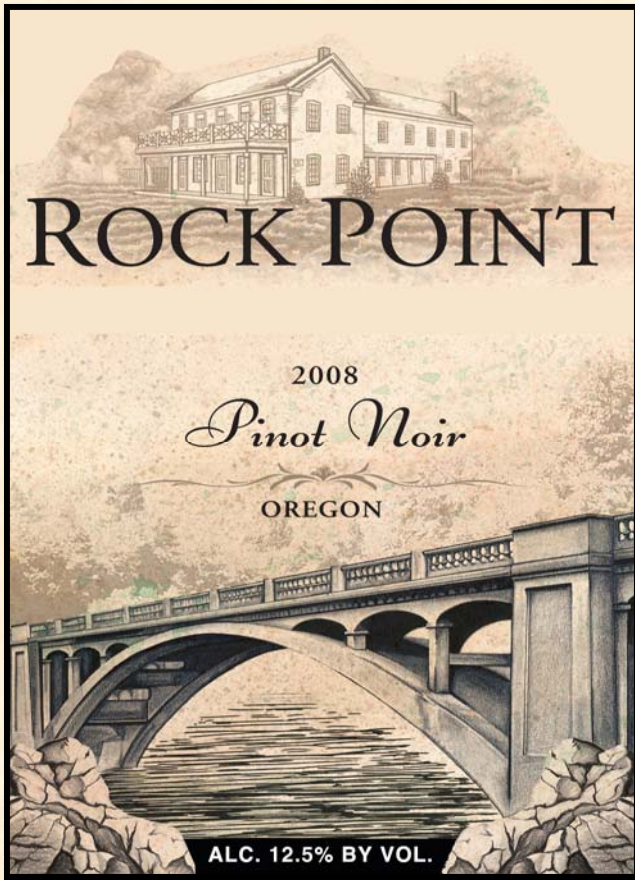


# ROCK POINT

2008

*Pinot Noir*



## Wine Analysis:

- pH - 3.8
- Titratable Acidity - 3.7 g/L
- Residual Sugar - <0.25%
- Alcohol - 12.8%

**Tasting Notes:** The light cherry red color is a distinctive characteristic of Pinot Noir. The intense aromas of raspberry and cherry are followed by a full body mouth feel made of fruits and spices. The finish is slightly tannic, which shows the wine's ageing potential.

**Winemaking notes:** This Pinot Noir is made from every block and clones of Pinot Noir on the vineyard. The winemaking style was very traditional, a cold soak of 5 days followed by fermentation on the skin for 10 to 18 days. Daily pump over's or push down's was made according to the need. The ageing took place in tanks to preserve the maximum fruit intensity. No oak ageing was made. No fining was done to the wine and only a rough filtration was made before bottling. As a result, this is a traditional Pinot Noir of Southern Oregon with a deep red color and intense ripe fruit with smooth tannins.

[www.rockpointwines.com](http://www.rockpointwines.com)

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