



**2011 RR Pinot Noir**  
**Ridgecrest Vineyards**  
**Ribbon Ridge AVA**  
**Willamette Valley**  
**Oregon**



90pts Wine Spectator  
 90pts Wine Advocate

**Tasting Notes**

The nose shows impressive clarity with plenty of black cherries, violet and blood-orange scents, while the palate is underpinned by a keen line of acidity and plenty of spice toward the energetic finish. It lacks some finesse and poise on the finish, but I would be interested to revisit this in say, 12 month's time.

Drink 2016-22.

Robert Parker's Wine Advocate, Neal Martin, March, 2015

**Vintage Notes**

Yes, 2011 is THE latest harvest on our records. Three weeks late, picking some of our blocks as late as the second week of November, one would think the cards were stacked against us.

However, considering three positive aspects from the vintage; 1) late season sun, 2) lower yields, and 3) below average rainfall - we're seeing one of the best vintages of the last twenty years emerge. Resulting wines are fully ripe, rich, deep, dark AND carry low pHs/high acids and low alcohols, which bodes exceptionally well for long aging, food friendliness and a reputation that makes similar years, like 1999 and 2008, humble!

**Technical Data**

**Alcohol - 12.7%**

**TA - 6.1 g/L**

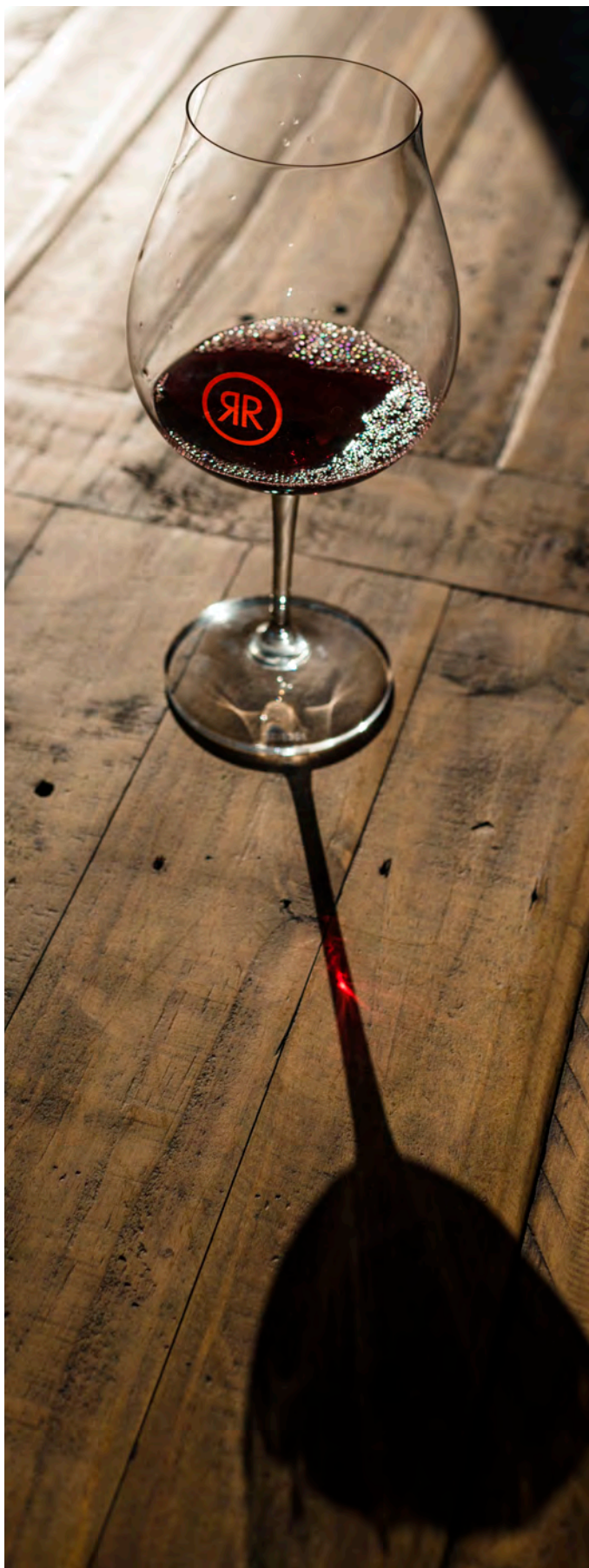
**pH - 3.51**

**Production - 496 cases**

**Release - November 2013**

**Drink - now - 2029**





# Aging wine

## building a fourth dimension

In the appreciation of wine, we always want more. We want to know details, experience the lifestyle, and be ahead of others in discovering future epiphanies. Many people understand the beauty, versatility and magic of Pinot Noir freshly released from their favorite winery and currently on wine shelves. But few people understand what an older wine should taste like and the oohs and aahs of ultimate pleasure that result from the experience of drinking a bottle held by someone for years.

***"One of the dimensions of fine wine that is often overlooked is bottle development."***

***- Harry Peterson-Nedry***

As a wine ages, it gains a fourth Dimension. Restaurants rarely have cellars to supply an authentic Reserve List. Retail bottle shops often have wines no older than last week's delivery. Gone are the days when dust and cobwebs were wiped away to find a "special" wine for you in either place. Sadly, gone also is the ability to see a different spectrum of flavors, aromas, textures, and nuances found only in aged wines. But this doesn't have to be the case. RR wines were built to age gracefully. Delicious now, these bottles will only improve with time, as evidenced by the stunning array of library wines we've been aging just for you.

*Age-worthy wines from the first vines planted on Ribbon Ridge.*

