



One Vision. One Wine.

ARTISANAL PRODUCER OF COMPLEX AND NUANCED PINOT NOIR

2009 PINOT NOIR WILLAMETTE VALLEY

VARIETAL	100% Pinot Noir
APPELLATION	Willamette Valley
VINEYARDS	Six vineyards Average age of vines are 38-42 years old
TOPOGRAPHY	Southeast facing slopes, elevation range 450 - 800ft
SOIL TYPES	Jory, Nekia, Willakenzie & Laurelwood
HARVESTED	Late October
WINEMAKING	Native yeasts, natural malolactic fermentation, small open-top fermenters, hand punchdowns, bottled unfiltered & unfined
BARREL REGIME	100% French oak, 45% new
ALCOHOL	13.5%
PROPRIETOR	Lindsay Woodard
CONSULTING WINEMAKER	Eric Hamacher
RELEASE	Fall 2012
PRODUCTION	660 cases
PRICE	\$72. bottle
CONTACT	Lindsay Woodard PO Box 1129 Carlton, Oregon 97111 P: 971 237 4757 F: 503 472 1859 lindsay@retourwines.com www.retourwines.com

THE TASTING NOTES

The vintage has been touted by critics as "one of the finest Oregon has ever seen". Retour showcases the essence of the vintage and has a distinct story to tell. Through its nuances, this wine will speak to you... and you will airily devour every last drop in your glass.

The 2009 Retour Pinot Noir has an initial perfume of lavender, fragrant violets and just-plucked cherries that mingle with complexities of fresh roasted hazelnuts, black pepper and minerality. Aeration reveals glorious aromas of cassis, exotic spices, anise and blackberry blossoms.

The explosive palate leads with bright raspberries, currants, lush black fruits and citrus peel. The succulent mouthfeel has impressive weight and texture and drapes easily over its eloquent structure. Pitch perfect acidity allows this harmonious wine to really sing. Fine tannins coalesce with underlying minerality that leads to a long and seductive finish.

With aeration, Retour becomes more expressive, unveiling its charming personality and is persistent in its evolution towards greater complexity. This evocative Pinot Noir was crafted to age gracefully in your cellar for many years to come.