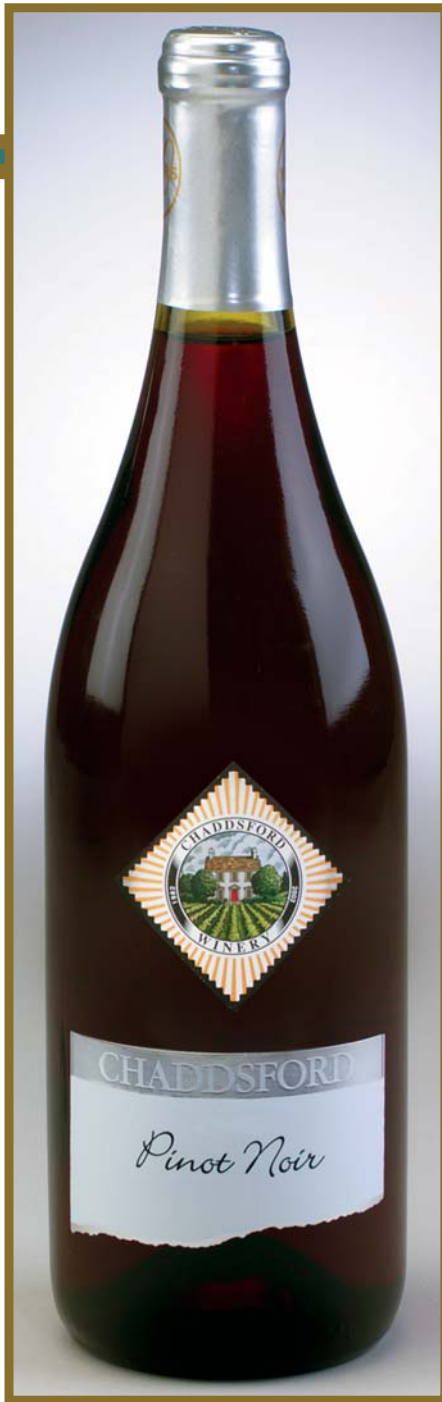


Pinot Noir



Vintage: 2008

Size of Lot: 810 cases

Components: 55% Pinot Noir from Philip Roth, 5% Pinot Noir from Haywagon, 20% Pinot Noir from Miller Estate and 20% Chambourcin from Miller Estate.

Date Picked, Processed: September 18-25, 2008

Characteristics of Vintage: Except for losing much of our crop to a devastating hail storm, 2008 was an average vintage and an example of why I like growing wine in this region. Winter was pretty mild and after a long cool colorful blossoming of daffodils and tulips we hit one hot June and everything from vines to weeds jumped into rampant gear. Summer was a bit drier than usual until early September when we got more rain than we were comfortable with. Early varieties like Pinot Noir and Chardonnay were taken to their limit, and then it was dry through the harvesting of Syrah, Merlot, Cab and Cab Franc, then a little rain on the latest varieties like Barbera, Petit Verdot and Sangiovese. Overall, I rated it about a 7 out of 10 for early varieties and an 8 for later varieties; based on what we have in the cellar the '08 wines may rival the very good '01, '02 and '05 vintages.

Fermentation Temperature: 85° F

Residual Sugar: 0.3%

Total Acidity: 0.62

Alcohol: 13.2%

pH: 3.66

Finishing: Aged 8 months in 2 year old French Oak barrels, finished with French oak chips.

Winemaker Notes: *Color is light to medium depth red with blue. The nose is a typical smokey with crisp bacon and an undercurrent of raspberry, cherry and rose petal. Medium bodied with smokey cherry vanilla, delicate rose toward the end with a long finish of cranberry.*

CHADDSFORD WINERY