

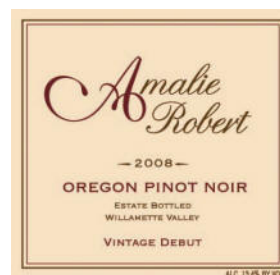
Amalie Robert 2008 Vintage Debut Pinot Noir



Dena Drews and Ernie Pink of Amalie Robert “shape their wines in the vineyard.” They steer the flavors they desire in the bottle, starting with the vines, soil, and farming process. Among other revered practices, they are dedicated dry farming. Dry farming stresses the vine rootstock, which causes it to expand deeper into the ground, exposing it to more nutrients and diverse soils, creating complex flavors in the grape.

Drews and Pink continually ask themselves: “Will this action respect the character of the vineyard and improve the wine?” They are passionate about every aspect of their winemaking from choosing on a location with sedimentary soil (what used to be the ocean floor) to using gravity flow (no pumps), indigenous yeast, and whole cluster fermentation.

Amalie Robert Estate vineyards contain Chardonnay, Viognier, Pinot Meunier, Syrah, and 11 clones of Pinot Noir. Pink says “Monoculture is one of the most boring things in life.” Each year, depending on weather and climate patterns, the clones develop differently. This makes things very interesting to the wine makers as they taste and blend vintages. A credit to the quality of grapes is that Amalie Robert is able to sell their excess to renowned wineries such as Beaux Freres, Elk Cove, Erath, and Cristom.



The 2008 Vintage Debut bottling is 100% Estate grown and hand harvested Pinot Noir. The wines were fermented with whole clusters and indigenous yeast from the vineyard. In the cellar, the wine was aged the individual lots in French oak barrels for 12 months. The blend is a reflection of our soils, microclimates and stewardship of the land. Amalie Robert was selected as 2011 Wine & Spirits Winery of the Year.



If you haven't experienced Amalie Robert wine, this is a great introduction to their Pinot Noir. The Vintage Debut is the first Pinot Noir they release for that specific vintage. This wine is ruby red in color, a true Burgundian style that you should be able to “read through the glass”. The Nose is fruit forward with a sweet tart (candy) aroma, with ripe blackberry, cherry and light cola. The wine is light bodied on the palate with bright strawberry, blackberry and cherry notes with the slight woody, cedar fence flavor and mild tannin.

- * Best when consumed within one day of opening.
- * Can be cellared in 55-60 degree temperature for up to 5 years.