



2013 CHAPTER 24 FIRE + FLOOD "THE FIRE" PINOT NOIR

WINEMAKERS: Louis-Michel Liger-Belair and Max Marriott
REGION: Willamette Valley, Oregon
VARIETALS: Pinot Noir
MATURATION: 10 months in 100% French oak (50% new)
ANALYSIS: 12.9 alc/vol | TA: 5.1 g/L | pH: 3.65

VINEYARDS:

The iron red soils created from cataclysmic volcanic eruptions of the Cascade Volcanic Arc underlie some of Oregon's most iconic vineyard sites. The vineyards of the Dundee Hills, Eola Hills and higher elevation sites in the McMinnville AVA and the Oregon Coast Range were forged by a red hot violence that ignites a harmony in the wines driven by contrast. 'The Fire' is primarily a blend of four volcanic vineyards chiefly located in the southern flank of the Eola Hills with the balance coming from vineyards in the Dundee Hills. The Fire is all vibrancy and spark, emblematic of the "red" characteristics of grapes grown on volcanic soil.

WINEMAKING:

The grapes were picked from September 14th to October 18th then 100% de-stemmed and fermented with wild, indigenous yeasts in 3-ton stainless steel tanks. The grapes were allowed to "infuse" as whole berries at a moderate temperature in an oxygen rich environment until being pressed in small lots in a manually controlled basket press. The Fire has been aged for 10 months in approximately 50% new French oak coming from Sequin Moreau and Francois Frères.

TASTING NOTES:

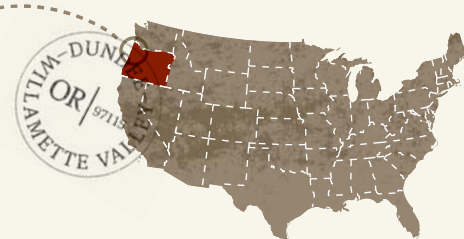
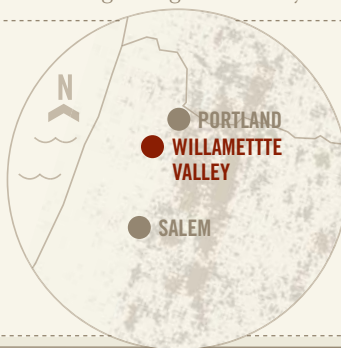
A study in terror in one word, Fire. It's more red-fruited than its counterparts, with scents of cherries, cedar, sassafras and forest floor. A tannic component to the texture girds the wine while serving as a springboard, keeping it high-toned and elegant.

CRITICAL ACCLAIM:

93 pts - Year's Best US Pinot Noir List, Wine & Spirits, 92 pts Vinous

ABOUT CHAPTER 24:

Chapter 24 Vineyards was named after the last chapter of Homer's epic poem, The Odyssey. This particular chapter was added long after Homer died. The Greeks continued the tale to satisfy themselves despite the author thinking he was finished after Chapter 23. The mark of a great ending is not what it says about the past, but rather what it promises for the future, and Chapter 23 clearly raised more questions than it answered. In this same spirit, the story of Chapter 24's wines continues well past the cellar door. Winemaking is just the beginning of the story. The wine may be finished but it is not the end.



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