

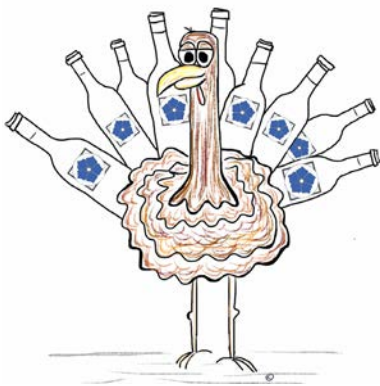
STATION IMPORTS



Station News

Here at Station Imports we have had the unique advantage of working with some of New Zealand's finest Pinot Noir producers for over a decade. We provide an opportunity for lovers of Pinot Noir to experience single vineyard wines from Central Otago, from vines old enough to reflect their terroir. If you are curious, we have library wines available from the 2003 through 2012 vintages.

With the holiday season almost upon us, remember that Pinot Noir is one of the most versatile wine varieties you have to choose from. It is a great match for turkey, ham or salmon, isn't too heavy or high in alcohol and looks good in the glass.



Happy Thanksgiving!!

Wine News

A CENTRAL OTAGO VERTICAL

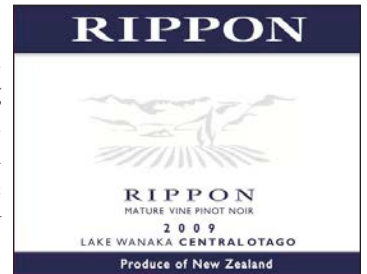
There seems to be a misconception that New Zealand vineyards are "NEW". Central Otago began planting Pinot Noir vines in the 1970's, which are now producing wines of maturity reflecting site specificity and vintage variation. Station Imports has been fortunate enough to taste each vintage and the changes in these wines over the last 14 years. We thought we would share some notes from Central Otago vintages that we have been working with most recently.

2009 - According to Nick Mills, vigneron at Rippon Vineyard, 2009 was one of the most satisfying and rewarding vintages they have ever had. Even though the early season brought frosts and the summer was unseasonably cool and wet, autumn came round to normal - warm and stable weather which produced exactly the sort of Pinot Noir they admire most - powerful, bright wines of precision.

2010 - The 2010 vintage started with early flowers enduring cool winds, but little frost. The cool start produced small berries and concentrated bunches. Summer came early as well and warmed up with higher than normal temperatures and the extended dry autumn was perfect for ripening. An exceptional vintage for Pinot Noir, producing balanced wines with volume.

2011 - Everyone was happy in the Spring of 2011 when the year progressed with little frost and flowering was abundant. The fruit was set before summer turned into one of the coolest and wettest in many years. Once again, autumn brought warm and dry weather allowing for a successful harvest. Rudi Bauer, owner/winemaker of Quartz Reef wines, believes that the grapes were vulnerable, and required extremely thoughtful handling to produce wines of engaging elegance.

2012 - Central Otago is the most arid region of New Zealand and the amount of rain doesn't vary from year to year but the timing of rain has a large impact on wine. 2012 started cool and flowering was quick with a dry stretch into summer. Midsummer was cool and wet, resulting in small berries. Autumn was warm and dry stretching out the harvest, producing wines of power and structural density.



Central Otago home to some of New Zealand's most successful Pinot Noirs!

Mary Ann Worobiec, Wine Spectator, Oct 2014

