



Over 30 Years of Oregon Pinot Noir

2006 Willamette Valley Pinot noir

Description: A complex nose with aromas of black cherry & raspberry, mixed with notes of earth & spice, leads into a smooth, soft wine that will go well with duck, lamb, barbecued salmon, wild mushrooms and black beans.

Grape Origin: All of the grapes were dry farmed on hillside vineyards in the northern Willamette Valley: Crannell, 32%; Bass Hill, 25.5%; Amity, 17.5%; Sunnyside, 11.25%; Croft, 4%; Coelho, 4%; Stater, 1.5%; and Anden, .25%. Dominant clones were Dijon (primarily 115), 36%; Wadenswil, 33%; Pommard, 13%; and Upright, 9%. Hand harvest began October 14th and ended October 21st. At harvest, the Brix ranged from 22.6° to 25.0°, the TA from 4.3 g/L to 7.0 g/L, and the PH from 3.27 to 3.67.



Cellar Treatment: Each vineyard lot was fermented separately with manual punch downs done twice daily. Fermentations lasted 12 to 14 days.

Fermentation temperatures peaked in the high 80's F. The wines were settled for 2 - 3 days before being racked off the lees to 97% neutral and 3% new French oak barrels. Although we use predominantly neutral French oak, co-winemaker Darcy Pendergrass wanted to experiment with a few new oak barrels. The wine remained in barrel until July 2007 when it was racked to tank and then gently filtered with our new cross-flow membrane filter.

Wine Statistics: The 2600 cases of 750ml bottles were bottled in August and September 2007. The alcohol is 14.0%, the pH is 3.50, and the acidity is 5.6 g/L. Winery retail price: \$25.00.



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