



WINEGROWER'S NOTES

2007 Estate 777 Block Pinot Noir

<i>Blend</i>	100% Pinot Noir; Estate Vineyard, Dijon Clone 777
<i>Appellation</i>	Chehalem Mountains AVA, Oregon
<i>Harvest Dates</i>	October 4 through 14, 2007
<i>Yield</i>	2.75 tons/acre
<i>Sugar at Harvest</i>	23.7° Brix
<i>Fermentation</i>	Following cold soak, multiple small lots using stainless and 130-gallon French oak rotary fermentors
<i>Aging</i>	Over 11 months in 20% new French oak and 80% second- and third-year French oak
<i>Alcohol</i>	13.5% by volume
<i>Acidity</i>	TA = 5.43; pH = 3.48
<i>Production</i>	450 cases (12 x 750ml)
<i>Release Date</i>	November 2008
<i>Retail Pricing</i>	\$38/750ml bottle

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With an aromatic black cherry nose with hints of earthiness, this wine initially greets you with bright cherry and currant notes that transition into smoky hints of cola with subtle anise on the finish. Burgundian in style, this well-balanced and complex wine will continue to develop more nuanced flavors as it ages for another five to six years. We recommend bottle aging at least one year before drinking and decanting before serving.