



## WINEGROWER'S NOTES

### 2007 Heritage Cuveé Pinot Noir

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| <i>Blend</i>            | 100% Pinot Noir; Estate Vineyard and Hyland Vineyards  |
| <i>Appellation</i>      | Willamette Valley, Oregon  |
| <i>Harvest Dates</i>    | October 4 through 14, 2007   |
| <i>Yield</i>            | 2.7 tons/acre  |
| <i>Sugar at Harvest</i> | 23.2° 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>          | 13.4% by volume  |
| <i>Acidity</i>          | TA = 4.9; pH = 3.71  |
| <i>Production</i>       | 845 cases (12 x 750ml)   |
| <i>Release Date</i>     | November 2008  |
| <i>Retail Pricing</i>   | \$35/750ml bottle  |

#### Winegrower's Notes

A blend of Dijon Clone 777, Coury Clone, and Dijon Clone 115, this beautiful cuveé is deep, dark and luscious. The wine greets you with a complex bouquet full of earth, smoke and pipe tobacco. A first taste confers a foundation of blackberry and blueberry fruits with tones of leather and high notes of rosemary. The finish is smoky with hints of malted chocolate. This wine will age beautifully for another six - eight years. We recommend bottle aging this wine for at least one year before drinking and then decanting before serving.