

Reserve Pinot Noir

Vintage: 2007

Varietal: Pinot Noir

Appellation: Willamette Valley

Cases Produced: 1088

Bottled: July 23 ,2008

Total Acidity: 5.75grams/liter

Volatile Acidity: .063gr/100ml

Residual Sugar: <.02%(dry)

Alcohol: 14.1%

pH: 3.60

Winemakers Notes:

Ripe, Round, Juicy with spicy, floral notes. Core of plum, raspberry, pepper and black olive flavors. Well-submerger/integrated spicy oak tannins and a polished finish. Tasted 8/5/08 JW.

Vinification Process:

All wine grapes that comes through the door are immediately hand sorted ensuring, from the start, that only the highest quality fruit is used to make wine. It's then destemmed and not crushed allowing a percentage of whole berries to fall through into the fermentation, adding to our Reserve blends intense aromatics. All of the fruit is then gravity fed into our custom temperature controlled 6.5 ton open top stainless steel tanks and cold soaked at a constant temperature of 40F for a period ranging two to ten days allowing for complete homogenization, integration and extraction. After determining the end of pre-fermentation maceration temperatures are raised to 65F in a matter of hours at which time our own proprietary yeast is added. During fermentation the must is gently punched down one to five times a day, using a pneumatic punch down device. The primary fermentation lasts from six to ten days with peak fermentation temperatures ranging from 86-91F. All free-run is than drained out from the primary fermenter and the remaining skins are lightly pressed off and kept separate. The wine then settles out for two to five days and racked off of its gross lees into barrels. Laid to rest in our temperature / humidity controlled barrel room this year's Reserve blend was put into 45% new French oak, and the balance into one year-old French oak. Laid to rest for eleven months the wines will have completed malolactic fermentation and have been sulfited, they are then blended to tank settled out and bottled on our own bottling line unfinned and unfiltered.

The Vineyards:

<i>Vineyard</i>	<i>Block</i>	<i>Location</i>	<i>Clone</i>	<i>ph</i>	<i>TA</i>	<i>Brix</i>	<i>Harvest Date</i>
· Alpine (55%)	North	S.Willamette Valley	Pommard	3.28	7.28	23.7	9/24/07
· Alpine (25%)	East	S.Willamette Valley	Pommard	3.34	6.08	23.9	9/24/07
· Alpine (10%)	South	S.Willamette Valley	Pommard	3.38	6.49	23.6	9/24/07
· Stermer (10%)	1	Yamhill/Carlton	Pommard	3.44	7.40	23.0	9/26/07

Belle Vallée Cellars 2007 Reserve Pinot Noir is a complex blend of two highly regarded vineyards situated at opposite ends of the Willamette Valley. Established in 1976, Alpine Vineyard is located in a rain shadow created by the eastern slope of Oregon's Coastal Range in the south Willamette Valley at an elevation of 600-650 feet. Alpine Vineyards is one of very few original un-phyloxerated plantings/vineyards left in the Willamette Valley. This unique 26.5-acre vineyard is home to primarily Pinot Noir but also Pinot Gris, Chardonnay and interestingly a small successful planting of Cabernet Sauvignon. Belle Vallée sources from four special blocks within the vineyard each distinctly different from one another. Varying percentages from the North, East and South blocks have been added to the Reserve's blend adding weight, structure, earthen spice and dark fruit.

Certified Organic Stermer Vineyard is located on the western edge of Yamhill County in the Yamhill/Carlton District AVA. Owned by Eric Lemelson and managed by Armondo Martinez, the Stermer Vineyard was planted in 1997 on Willakenzie soils and seems to gain incredible strength with every year that passes.

Vintage Notes:

Throughout our 16 varied and diverse vineyard sites in the Willamette Valley, a steady and slightly warmer spring than normal provided ideal conditions during bloom and fruit set contributing to beautiful cluster integrity and abundance of fruit. Temperatures during the growing season were anything but normal with the typical swings between above normal and below normal all in the accumulated growing degree days for the summer hit 2128 compared to a 30 year average of 2155. That said...in terms of temperature the thing that really stood out throughout the season was the lack of extreme heat (days over 95F). The temperate summer and frequent high humidity contributed to a constant threat of powdery mildew, diligent and timely spray's were an absolute must in keeping it out. Harvest only a few weeks out early September provided some of the last warm days. The onset of cool and wet weather is certainly not unheard of in Oregon it just seemed to have come 3-4 weeks sooner than we have grown accustomed in the last 6 years. We were able to pick ~%55 of our overall fruit beautifully ripe before any significant rain hit and any dilution occurred. The balance was brought in during the few and very infrequent windows of no rain. still with good integrity and disease free thanks to our team of growers who's meticulous thinning, canopy management and spray routines helped the fruit still left hanging on the vine to weather the storms.

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