

VINTAGE NOTES:

2006 budbreak on the Lange Estate Vineyard property was recorded on April 10. Very warm and dry conditions during bloom ensured excellent set. The first signs of veraison were noted on August 2 with continued warm and dry weather patterns throughout the growing season. First fruit was received September 18 and picking began at the Lange Estate Vineyard on September 27. Overall yields averaged a desired 2 tons per acre. Dry, warm weather during the entirety of harvest resulted in a short, intense period of fruit receipt. October 25 was the last recorded arrival of fruit. 2006 was an exceptional vintage with the promise of producing equally exceptional wines.



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| RELEASE DATE: | November 17, 2007 |
| HARVEST DATE: | September 18 - October 25, 2006 |
| CASE PRODUCTION: | 900 cases |
| ALCOHOL: | 13.9% |
| PH: | 3.67 |
| ACIDITY: | 0.53 |
| AGING: | 13 months in French Oak, approximately 40% new |

TASTING NOTES:

The Three Hills Cuvee Pinot noir is a blend of our "terroir series" Pinot noirs --Lange Estate Vineyard, Freedom Hill Vineyard, and Yamhill Vineyards. Each site is a distinctive expression of its relative terroir with differing soil types, elevations, and clonal selections. In combination, these vineyards lend specific and unique characteristics to a masterfully integrated blend crafted by winemakers Don Lange and Jesse Lange. Bright in color and juicy in texture, the 2006 displays wild strawberry, red plum, and white pepper on the nose with a luscious palate of ripe raspberry, red currant, unsweetened chocolate, and barrel spice. Persistent on the finish and balanced by a supple tannin structure this wine is a classic "drink-now-or-hold-for-a-decade" Pinot noir.

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