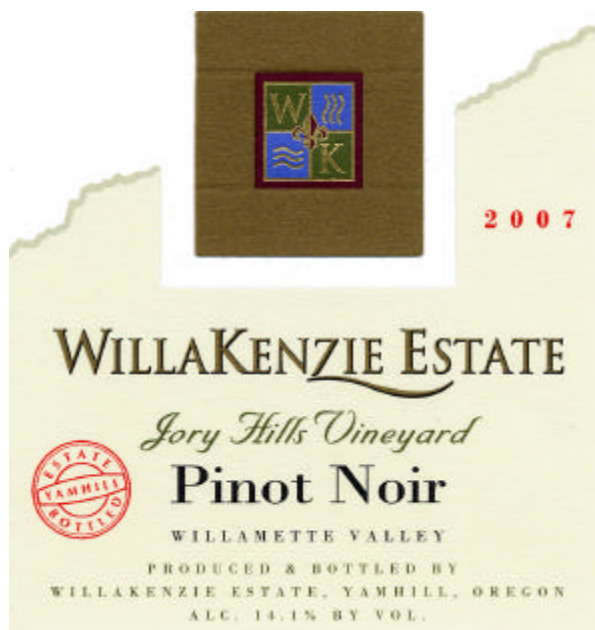


# 2007 Estate Grown Pinot Noir Jory Hills Vineyard

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
Dundee Hills AVA  
Released: October 2009  
Retail: \$38.00



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## VINTAGE

The 2007 vintage in Oregon will be remembered as a challenging one, requiring skills and dedication in the vineyard and winery in order to make great wines. Bud break occurred around April 8, but the vines did not start developing until late April due to cold rainy weather. Bloom took place around June 12, followed by a good set. Veraison did not occur until the second week of August because of a very cool summer. High temperatures never exceeded the low nineties, and some nights in September were unusually chilly (36°F!). A cool growing season is great for Pinot, since it is a cool climate grape. Unfortunately, the rains came early, continuing steadily through the harvest with breaks between downpours. We started harvest with Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we elected to wait as long as we could before picking to ensure optimum ripeness. We also made extensive use of our state-of-the-art cold storage facility to dry and dehydrate the grapes before processing them. We are extremely pleased with the results. Both vineyard manager Daniel Fey and winemaker Thibaud Mandet rose to the challenge and demonstrated that knowledge and skill always pay off.

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## VINEYARDS

The Jory Hills Vineyard, first planted in 2002, is located in the Red Hills of Dundee and takes its name from the soil on which the grapes are grown. Today it has 24.8 acres of Pinot Noir split between Dijon Clones 114, 115, 667, 777, Pommard and Swan. Unlike the Willakenzie soils, the structure is volcanic with basalt as the underlying substrate. The vineyards are planted in an East-West orientation at a density of 2400 plants per acre on Phylloxera-resistant rootstock with drip irrigation throughout.

*Yield: 2.5 Tons per acre average*

*Brix: 24.0°*

*pH: 3.60*

*TA: 5.8*

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## WINEMAKING

The 2007 Jory Hills Vineyard Pinot Noir is our first separate bottling from the Dundee vineyard. It is a barrel selection of the best grapes in the vineyard with a predominance of the 828 and Swan clones. The grapes were kept for several days in our unique Cold Storage Facility at 35 degrees Fahrenheit before being processed in our gravity flow winery, where they underwent a classic cold soak, fermentation, a regime of punch downs and pump overs, before being aged for 12 months in French oak barrels, 40% percent of which were new.

*Alcohol : 14.1%*

*pH: 3.80*

*TA: 5.3*

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## TASTING PANEL COMMENTS

The deep ruby color and clarity of this wine suggest at once its bright, fresh aromas and flavors. The complex nose offers a medley of red fruits; raspberry, red current and cranberry followed by herbal notes and cinnamon. The flavors follow the aromas to create a clean, crisp palate impression with excellent fruit-acid balance and smooth tannins. This appealing, medium-bodied wine will pair well with lighter fare such as pork medallions, breaded veal with a button mushroom cream sauce, roast chicken or grilled cod. It will improve for the next 1-2 years and age well for 7-10 years