

ELIZABETH'S RESERVE

Pinot noir

2007

Wine Enthusiast:

92 points, Nov. 09

WINE BACKGROUND

- The name “Elizabeth’s Reserve” was first used in 1986 to designate the blend of our best barrels of Pinot noir. From then until 1999 it designated a single vineyard wine, but in 2000 returned to a “best of winery” reserve - the best barrels from our best lots.
- With our over 170 acres in vines, much of our Pinot noir fruit comes from our nine estate vineyards located on south-facing slopes of the Chehalem Mountains.
- With many wonderful lots, representing different soil types, clones, site climates, fermenter sizes, and barrel characteristics, winemaker Dave Paige pulls together those that best create a reserve-level wine, one that truly reflects the vintage and character of our corner of the Willamette Valley.

GROWING SEASON

- Bud break occurred during the third week of March, and bloom during the second week of June, both normal times in the north Willamette Valley for these events.
- Harvest began in mid-September with two weeks of perfect weather and ideal picking conditions. This was followed by a short period of rain. We met these challenges by taking extra precautions in both picking and sorting to insure only the very best fruit made it into the fermenters.
- The first Pinot noir grapes were picked in the third week of September and everything was in the door at the winery by the second week of October.

VINEYARDS

This table details the eight vineyards and grapes that this wine comprises.

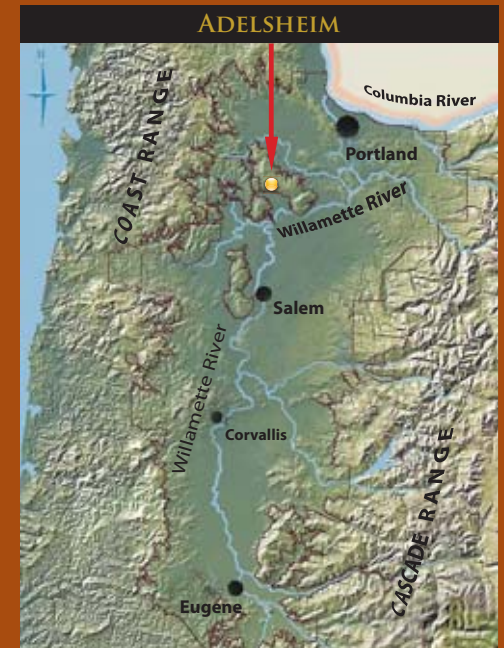
Vineyard		Blend	Soil	AVA	Picking Date	Contribution
Bryan Creek	estate	26%	volcanic	Chehalem Mountains	29-Sep and 14-Oct	red fruit, minerality, structure
Love	estate	24	sedimentary	Chehalem Mountains	27-Sep	dark red and black fruit, power
Boulder Bluff	estate	18	volcanic	Chehalem Mountains	25-Sep	dark red and black fruit, sweetness
Winderlea	non-estate	9	volcanic	Dundee Hills	25-Sep	black fruit, ripeness
Calkins Lane	estate	9	sedimentary	Chehalem Mountains	24- and 27-Sep	dark red and black fruit, power
Quarter Mile Lane	estate	8	volcanic	Chehalem Mountains	5-Oct	red fruit, spice, structure
Anna Louise	non-estate	5	sedimentary and volcanic	Eola Hills	28-Sep	dark red and black fruit, sweetness
Temperance Hill	non-estate	1	volcanic	Eola Hills	11-Oct	black fruit, spice and structure

WINEMAKING

- After hand picking and sorting, gentle destemming of the grapes was followed by a four to six day cold soak for greater flavor and color extraction.
- The grapes were inoculated with a commercial yeast and punched down two to three times per day.
- After pressing, the wine was transferred into small French oak barrels (30% new) where it aged for approximately 10 months before being bottled on August 19-20, 2008.

“This complex and intriguing wine offers layered aromas of red raspberries, fresh Oregon strawberries, rose petals and cedar. Its aromas are reflected on a palate that speaks of purity and elegance, and is exceptionally balanced with firm tannins and a persistent finish. This wine will pair beautifully with the Pinot noir classics - lamb, duck, grilled salmon, and aged cheeses.”

Dave Paige, Winemaker



Composition: 100% Pinot noir
 Alcohol: 12.9% by vol
 pH: 3.50
 Production: 1,192 cases (750 ml)

Cellaring: While our 2007 Elizabeth’s Reserve is ready to enjoy today, it will develop and gain complexity for years to come.

