

PINOT NOIR Willamette Valley 2007

**Wine Spectator:
90 points, Dec. 09**

WINE BACKGROUND

- The first vintage of this wine was in 1979.
- Our objective in producing this Pinot noir has always been a classic, intense, and elegant wine that pairs well with the foods we like to eat.
- By blending the diverse flavors and textures of multiple vineyards, clones and elevations, we generally produce a richly supple and focused wine that typifies what Pinot noir can achieve each vintage in the northern Willamette Valley.

GROWING SEASON

- Bud break occurred during the third week of March, and bloom during the second week of June, 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 rainfall, which created challenges that we met with skilled preparation and experience in the vineyard and winery. Special care was taken in both picking and sorting to insure the very best fruit.
- The first Pinot noir grapes were picked the fourth week in September, and everything was in the door at the winery by the third week of October.

VINEYARDS

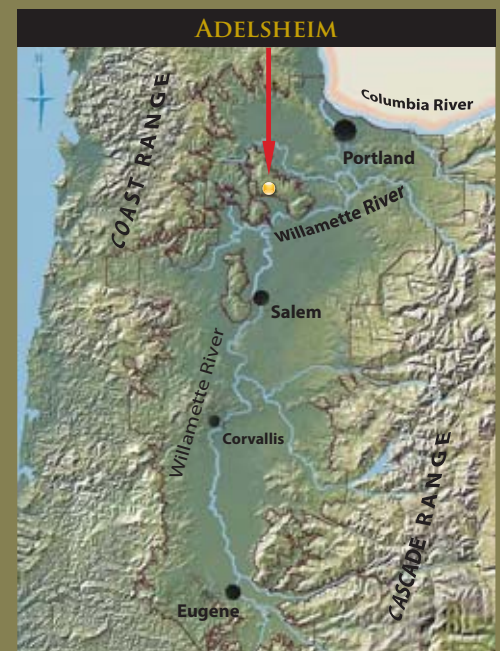
- The 2007 vintage wine derives from seven of our estate vineyards in the Chehalem Mountains AVA (75%) and nine vineyards in other parts of the Willamette Valley (25%).
- Approximately 60% of the wine comes from several clones brought into Oregon from Burgundy, 30% is UCD 5 ("Pommard"), and the final 10% either UCD 1A ("Wädenswil") or a clonal-blend.
- Soil type, appellation, vine age, and elevation varied considerably in these lots, offering many options to create a unified blend.

WINEMAKING

- Once the grapes were in the winery, they were gently de-stemmed into temperature controlled open-top fermenters.
- These vats were punched down once or twice a day during the six-day pre-fermentation maceration, and then two or three times each day when the seven-to-ten-day fermentation began.
- Following pressing, the wine was moved to small French oak barrels where the malolactic fermentation occurred over the winter.
- The final blend was bottled over a two week period in late August 2008.

"With its wide variety of origins and clones, this wine displays both red and black fruit aromas (cherries and raspberries), on the nose and the palate. In addition, one finds a light touch of brown spices (nutmeg, cinnamon, all-spice) and even a little black pepper. True to our house style, it is elegantly textured with satiny, polished tannins showing in the finish. Pair it with salmon or ahi, veal or pork, poultry (think duck) or beef, or hearty vegetarian entrees."

Dave Paige, Winemaker



Composition: 100% Pinot noir
Alcohol: 12.8% by vol
Production: 17,425 cases (750 ml)
1,491 cases (375 ml)
1,560 bottles (1.5 L)
Cellaring: Recommended
anywhere from 8-12
years, optimal storage
temperature 55-60° F

