



Winemaker's Selection, Pinot Noir, Willamette Valley, 2006

Tasting Notes: The 2006 Winemaker's Selection Pinot Noir is vibrant ruby in color. The nose is robust and juicy with touches of brambly maple syrup and wild forest fruits like wild blackberry and strawberry with highlights of toffee and tobacco. Great structure supports the complex flavors of espresso and porcini mushrooms over dark marionberry fruit. The finish is firm with long flavors that hint of cassis and black truffle.

Release Date: November 2008

Harvest Date: September – October, 2006

Production: 3400 cases

Vintage Description: In 2006, a warm and dry growing season with little precipitation and negligible disease pressure resulted in a rare combination of robust yields and high quality fruit. A mild spring led to good fruit set, and heat spikes in June and July advanced fruit ripeness. Continued warmth in September and October, despite intermittent cooling rains, resulted in a compressed harvest and a frenzied pace for our winery. The rain did cool the fruit down, slowing sugar development and allowing flavors to catch up. The grapes we harvested had perfect phenolic maturity and 2006 turned out to be one of, if the most compact harvest seasons to date.

Vineyard: Estate Vineyards: Lafayette (42.66%), Boisseau (11.89%), Louise (10.49%)
Other Vineyards: Hawks View (15.37%), Deux Vert (10.15%), Greyhorse (9.44%)

AVA: Willamette Valley

Clones: Pommard, Wadenswil, 115, 667

Soil Types: Willakenzie, Laurelwood

Vinification: Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. They were meticulously hand sorted on a shaker table then destemmed into 2-ton open top, stainless steel fermenters. The must was cold-soaked for 5 days, which was followed by fermentation that was completed in 10 days. Then the free-run wine was settled overnight and racked into new 60 gallon French oak barrels. The wine aged in French oak barrels for 11 months (27% new oak), then blended and bottled and aged for 18 months.

Wine Statistics:

Alcohol: 14.4

pH: 3.60

Brix at Harvest: 22.6 – 25.5