



The product of a cooler growing season, our new Laurine bottling explores the more delicate side of Pinot noir. This graceful wine unfolds with berry and black cherry and finishes with subtle earthiness. This is a perfect Pinot Noir for salmon and duck.

This wine is produced exclusively from our estate-grown fruit. The large proportion of Pommard fruit yields a different flavor of wine than our Apolloni Estate Pinot Noir. Use of 20% whole clusters and 20% new French oak barrels adds lovely balance to the lighter flavors of this vintage.

Grape clones: 40% Pommard
60% Dijon 113, 114, 115 and 667

Fermentation techniques: 20% whole cluster

Cooperage: 100% French oak, 20% new wood

Appellation: Willamette Valley

Harvest date: 12-22 October 2007

Sugar at harvest: 21.5° Brix

pH at harvest: 3.3

TA: 0.66 g/100ml

Alcohol: 13.3% by volume

330 Cases Produced