



ATTICUS

FOUR CULTURES, TWO FAMILIES, ONE DREAM...

WILLAMETTE VALLEY • PINOT NOIR • 2007

Our 2007 Willamette Valley is an elegant blend of handpicked grapes from Yamhill Springs Vineyard (55%) and Hawk's View Vineyards (45%). The wine was raised in approximately 27% new oak for 9 months and after racking and blending it went into primarily neutral oak for approximately 2 months before bottling in September. As always, our goal is to remain true to the vintage and the cooler 2007 is reflected in our Willamette Valley blend. The bright cherry notes on the nose are followed by subtle aromas of blueberry, raspberry, pomegranate and undertones of sweet jasmine, rose and leather. The fresh berries are reflected delicately on the palate and are nicely balanced by light smooth tannins which develop into a lingering finish.

Hawk's View Vineyard

Planted primarily 15 years ago (with some blocks added in 1997 and 1998), this vineyard is located on the Chehalem Ridge in Washington County and is planted on Laurelwood soils at an altitude ranging from 250 to 500 feet. The vineyard was purchased by the Kemp family in 2002 whose philosophy is centered on low input farming practices to produce premium Pinot Noir grapes. Grapes for this vintage were picked on October 4th, with a chemistry of 24.7 Brix, 6.7 g/L TA, and 3.33 PH. We chose the majority of our blend to come from this vineyard because the grapes were more in tune with the lighter, more elegant style that we strive for in the Willamette Valley.

Yamhill Springs Vineyard

Planted 18 years ago, Yamhill Springs Vineyard is located in the extreme western edge of the Willamette Valley in the Yamhill-Carlton AVA, 11 miles west of Yamhill, Oregon. The vineyard is planted on Peavine soils and it sits in the foothills of the coastal range rolling from 450 to 600 feet in altitude. The vineyard block used for our wine is all planted to the Wadenswil clone which typically produces grapes with beautiful perfume and strong berry and cherry notes. Due to its proximity to the coast range, it is a cool vineyard site and often late to ripen. However, in 2006, the warmer vintage produced riper and more concentrated fruit. Grapes for this vintage were picked on October 12th, with a chemistry of 25.6 Brix, 5.8 g/L TA, and 3.34 PH. The vineyard is owned by the Young family.

Our Winemaker

We feel very fortunate to have the very experienced and talented Scott Shull of Raptor Ridge as our winemaker. Scott has numerous outstanding vintages under his belt. We were drawn to his perceptive approach to winemaking. He firmly believes that by having a close hand in vineyard management, yielding to the will of the grapes and using some intuition, a true expression of Oregon Pinot Noir can be created. If you would like to learn more about Scott please visit www.raptoridge.com

Less than 275 cases were made.

...to establish a family owned winery embracing Oregon's values of nurturing the land and the future. Our goal is to create elegant and approachable wines that will reflect the earth and let the fruit shine. From our dream to your glass...