



Jigsaw Pinot Noir

Technical Information

Vintage: 2006

Appellation: Oregon

Varietal Composition: Pinot Noir

Vineyard Sources: Cattrall, Zielinski (Eola Hills), Momtazi (McMinnville Foothills), Temprance Hill (Eola Hills), Dawenhauer Vineyards (Eola Flats), Red Hill Vineyards (Umpqua Valley), Echo (North Valley), North Ridge (Salem), several other vineyards throughout Oregon that complete the puzzle.

Vinification: 15% whole cluster, cold soak between 2 and 7 days, 1.5 ton lot fermentation with cultured and undetermined yeast, hand punch downs, maturation in 100% barrel (mostly French oak, 1 year-old to neutral) for 11 months, each lot kept separate, then blended and bottled in September 07.

Vintage Notes: This was a global warming trend vintage that was looking very hot and very early harvest, then an early rain in September slowed everything down with a long term cooling streak. Good weather reappeared and dried everything down and then very rapid maturation into high brix, high ripeness, heavy loads of fruit. An unusual homogenous ripening across the Valley. Very compressed vintage.

Winemaker: Tad Seestedt

Tasting Notes: Oregon earth, rich plum and raspberry notes fill the bouquet of this vintage Jigsaw. Hints of spice and oak are in the background on the palate carried very well on the brightness of fruit with a long, dry finish.

