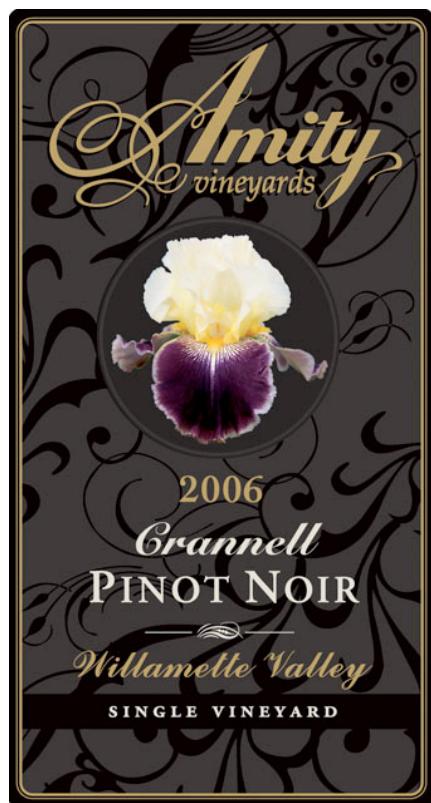




Over 30 Years of Oregon Pinot Noir

## 2006 Crannell Vineyard Pinot noir

**Description:** This is our third single vineyard bottling from Crannell. Crannell Vineyard is a very early ripening site. It responded well to the weather in 2006, giving us beautifully ripe fruit with good acid levels. The wine has a complex nose with hints of musk melon, honey and mushroom. These enticing aromas lead into a smooth, medium-bodied wine with a long finish. This wine label is the fourth in our series of Iris labels done in conjunction with Schreiner's Iris Gardens in Salem, Oregon. This iris is called Parvin's Pinot.



**Grape Origin:** All of the grapes were grown at Crannell Vineyard, Amity, in the Eola-Amity Hills AVA of the northern Willamette Valley, Oregon's premier Pinot noir growing region. 65% of this wine is made from the 115 clone and 34% from the Pommard clone. The grapes were harvested September 29<sup>th</sup>. At harvest, the Brix ranged from 22.9° to 23.9°, the pH from 3.16 to 3.29, and the T.A. from 6.1 g/L to 7.8 g/L.

**Cellar Treatment:** The fermenters were manually punched down twice daily. The fermentations lasted 13 to 30 days. Once fermentations were over, the grapes were gently pressed in a Willmes membrane press, then settled for 2 days and then racked into barrel. After malolactic fermentation, the wine was racked and returned to predominantly neutral French barrels for 10 months. For experimentation purposes, 6% was aged in new barrels.

**Wine Statistics:** The 132 cases of 750ml bottles were bottled on September 17, 2007. The alcohol is 13.5%, the pH is 3.41 and the acidity is 6.0 g/L. Winery retail price: \$40.00.