

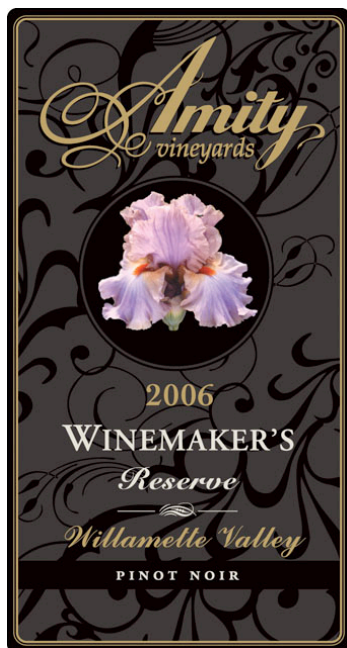


Over 30 Years of Oregon Pinot Noir

2006 Winemaker's Reserve Pinot noir

Description: The nose has loads of fresh fruit, red berry, and raspberry aromas with hints of chocolate, black pepper and spice. The wine is soft and supple with a long, smooth finish.

Grape Origin: All of the grapes were grown on dry farmed, hillside vineyards in the northern Willamette Valley, Oregon's premier Pinot noir growing region: 33.5% at Bass Hill/Schouten, McMinnville; 24% at Crannell, Amity; 20% at Amity Vineyards, Amity; 15% at Coelho Vineyards, Amity; and the remaining 7.5% at Croft Vineyards, Monmouth. Harvest began September 29th and ended October 3rd. Sugars ranged from 22.2° to 25.1° Brix, acids from 5.7 g/L to 7.8 g/L, and the pH from 3.32 to 3.6. The clonal breakdown of the wine is 36% 115, 23.5% Pommard, 16% Wadensvil, and 9.5% Upright.



Cellar Treatment: All of the grapes were destemmed using our new gentle destemmer that leaves over 90% whole berries. This greater concentration of whole berries leads to a smooth, less tannic, and more fruit driven wine. Several different yeasts were used to promote complexity. The fermenters were manually punched down two to three times daily. The fermentations averaged about 15 days with temperatures peaking in the low 80°'s F. All of the wine went through malolactic fermentation in barrel, and then was racked off its lees and returned to 96% neutral and 4% new French oak barrels for 9 months.

Wine Statistics: The 282 cases of 750ml bottles were bottled in September 2007. The alcohol is 14%, the TA is 5.9 g/L, and the pH is 3.47.