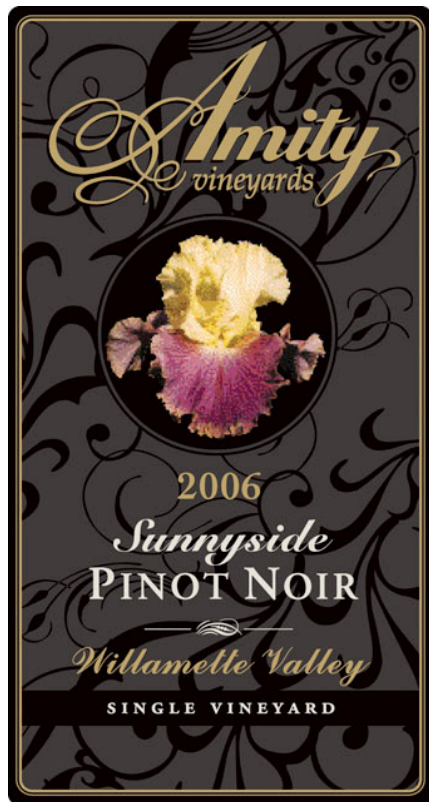




Over 30 Years of Oregon Pinot Noir

2006 Sunnyside Vineyard Pinot noir

Description. The wine has a light, but very floral nose dominated by the scent of roses with slight berry & black cherry undertones. The wine has a round entry and a smooth, long finish with subtle mixed berry flavors & gentle tannins. It will improve dramatically with two to four more years in the bottle and will continue to age and improve for several more years. This is our third LIVE and Salmon Safe certified Pinot noir from Sunnyside Vineyards. LIVE (Low Input Viticulture and Enology) is a voluntary participation organization whose goal is to promote sustainable viticulture. It provides vineyards and wineries with official recognition of their efforts to produce wine in a more environmentally aware and safe manner. Salmon Safe provides vineyards and wineries with official recognition of their efforts to protect salmon habitat from both chemicals and erosion. This wine label was the second in our series of Iris labels done in conjunction with Schreiner's Iris Gardens in Salem, Oregon. The iris is called Sunnyside Delight.



Grape Origin: All of the grapes are dry farmed at Sunnyside Vineyard, a hillside vineyard in Salem in the northern Willamette Valley, Oregon's premier Pinot noir growing region. The 3 clones that were used are Wadensvil, 79%, 777, 13%, and the upright clone of Pinot noir (the one they are grafting over) making up 8%. Harvest was October 1st. At harvest, the brix ranged from 24° to 25°, the acidity from 6.2 g/L to 6.7 g/L, and the pH from 3.31 to 3.44.

Cellar Treatment: All of the grapes were destemmed. The fermenters were manually punched down twice daily. After a 3 to 6 day cold soak, the wines fermented from 11 to 16 days. The grapes were pressed in a very gentle Willmes membrane press, then settled for 2 days and racked into barrel. After malolactic fermentation, the wine was racked and returned to barrel. It aged in predominantly neutral French oak for 9.5 months (with 4.5% aged in new oak).

Wine Statistics: The 203 cases of 750ml bottles were bottled in September 2007. The alcohol is 14.4%, the pH is 3.51, and the acidity is 5.5 g/L. Winery retail price: \$40.00.