



Over 30 Years of Oregon Pinot Noir

## 2006 Willamette Valley Pinot noir

**Description:** A complex nose with aromas of black cherry & raspberry, mixed with notes of earth & spice, leads into a smooth, soft wine that will go well with duck, lamb, barbecued salmon, wild mushrooms and black beans.

**Grape Origin:** All of the grapes were dry farmed on hillside vineyards in the northern Willamette Valley: Crannell, 32%; Bass Hill, 25.5%; Amity, 17.5%; Sunnyside, 11.25%; Croft, 4%; Coelho, 4%; Stater, 1.5%; and Anden, .25%. Dominant clones were Dijon (primarily 115), 36%; Wadenswil, 33%; Pommard, 13%; and Upright, 9%. Hand harvest began October 14<sup>th</sup> and ended October 21<sup>st</sup>. At harvest, the Brix ranged from 22.6° to 25.0°, the TA from 4.3 g/L to 7.0 g/L, and the PH from 3.27 to 3.67.



**Cellar Treatment:** Each vineyard lot was fermented separately with manual punch downs done twice daily. Fermentations lasted 12 to 14 days.

Fermentation temperatures peaked in the high 80°'s F. The wines were settled for 2 - 3 days before being racked off the lees to 97% neutral and 3% new French oak barrels. Although we use predominantly neutral French oak, co-winemaker Darcy Pendergrass wanted to experiment with a few new oak barrels. The wine remained in barrel until July 2007 when it was racked to tank and then gently filtered with our new cross-flow membrane filter.

**Wine Statistics:** The 2600 cases of 750ml bottles were bottled in August and September 2007. The alcohol is 14.0%, the pH is 3.50, and the acidity is 5.6 g/L. Winery retail price: \$25.00.



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