

Whole Cluster Pinot Noir

Vintage: 2007

Alcohol: 12.5%

Varietal: Pinot Noir

Cases Produced: 3020

Residual Sugar: <.02% (dry)

Appellation: Willamette Valley

Bottled: December 17, 2007

Total Acidity: .48g/100mL

Volatile Acidity: .028 g/100ml

pH: 3.81

Winemakers Notes:

Vibrant, lively and appealing aromas and mirrored flavors of Carbonic fermentation: tangy raspberry, cherries, strawberry, black berry, black tea and spice. Nicely shaped and supple through the finish. Joyously unrestrained, rich, fresh fruit. Drink while it's fresh or lay down and watch as it integrates, comes together and gains in complexity.

The Vineyards:

The following vineyards were chosen exclusively for the Whole Cluster Fermentation program based primarily on clonal selection, split canopy trellising techniques, vine age and site elevation. The foundation for our 2006 Whole Cluster fermented Pinot Noir was laid down with fruit sourced from our good friends at Meridian Vineyards. The vineyards unique location sits at the base of the Oregon Cascades in plane site of Mt. Jefferson. Planted in 1982 fruit from Temperance Hill Vineyard (700' to 765' elevation), in the Eola Hills, lends ample acidity a floral (jasmine & violets) bouquet and finely grained tannins to the blend.

<i>Vineyard</i>	<i>Clone</i>	<i>ph</i>	<i>TA</i>	<i>Brix</i>	<i>Harvest Date</i>
Temperance Hill (10%)	own-rooted / Wadensville	3.28	8.25	21.9	10-9-07
Meridian (90%)	own-rooted / 115	3.28	8.75	21.5	10-2-07

Vinification Process:

Picked at the opportune time, the primary goal is to get the fruit from the vineyard into our stainless steel tanks with the same integrity as it had hanging on the vine. The fruit now at the winery is slowly gravity fed into our tanks as whole clusters all the while being sprayed with yeast isolated in the Beaujolais region for its ability to produce aromatically penetrative and highly expressive wines. As the tank fills with whole Pinot Noir clusters juice is released from the grapes under the bunches own weight, this juice collects at the bottom of the tank in turn creating three distinct layers within the fermenter. The first layer, at the bottom, is the fermenting grape juice, which releases carbon dioxide. The intermediary zone consists of clusters submerged in the juice where they begin to macerate adding to the wines color, tannin and aroma precursors. The clusters in the upper layer are in an anaerobic atmosphere made up of the carbon dioxide released from the first fermenting layer. An intracellular fermentation takes place within each and every grape within this zone. The particularity of this fermentation lies in these complex fermentation phenomena that result in a remarkably fruity wine. Maceration time varies slightly but usually the fruit is pressed out after ten to fourteen days in tank at eight to ten Brix, where the fermentation finishes out in the receiving tank. Furthermore our Whole Cluster fermented Pinot Noir goes through 100% malolactic fermentation adding a softer texture to this vibrant up-front wine. This wine is then left to settle; bottled after several rackings this wine is left unfinned and unfiltered.

Vintage Notes:

Throughout our 16 varied and diverse vineyard sites in the Willamette Valley, a steady and slightly warmer spring than normal provided ideal conditions during bloom and fruit set contributing to beautiful cluster integrity and abundance of fruit. Temperatures during the growing season were anything but normal with the typical swings between above normal and below normal all in all the accumulated growing degree days for the summer hit 2128 compared to a 30 year average of 2155. That said...in terms of temperature the thing that really stood out throughout the season was the lack of extreme heat (days over 95F). The temperate summer and frequent high humidity contributed to a constant threat of powdery mildew, diligent and timely spray's were an absolute must in keeping it out. Harvest only a few weeks out early September provided some of the last warm days. The onset of cool and wet weather is certainly not unheard of in Oregon it just seemed to have come 3-4 weeks sooner than we have grown accustomed in the last 6 years. We were able to pick ~55% of our fruit beautifully ripe before any significant rain hit and any dilution occurred. The balance was brought in during the few and very infrequent windows of no rain...still with good integrity and disease free thanks to our team of growers who's meticulous thinning, canopy management and spray routines helped the fruit still left hanging on the vine to weather the storms.

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