



Eastburn Vineyards 2006 Pinot Noir

Chehalem Mountains

www.eastburnvineyards.com

Vineyard Source: Eastburn Vineyards

Appellation: Chehalem Mountains AVA, Parrett Mountain

Alcohol: 13.8%

Production: 450 cases

This first vintage under the Eastburn Vineyards label is an elegant Pinot Noir with intriguing mocha, sweet spices and dark cherry on the nose, combined with hints of tobacco. There's a distinctive, silky palate supported by fine-grained tannins, with a long and lovely finish of marionberry, as well as a warm vanilla imparted by the use of French barrels, 20% new.

Pair this wine with Filet Mignon, roast lamb, quail, smoked chicken breast, & artisan cheeses

The Vineyard: Situated on a picturesque knoll on top of Parrett Mountain within Oregon's Chehalem Mountains AVA, the 15-acre Eastburn vineyards enjoy a spectacular 360-degree view. Flanked on one side by vistas of the Cascade Mountains including Hood, St. Helens and Jefferson, and horse corrals and native oaks and pines on the other, the site befits outstanding wines.

The vineyard is planted exclusively to Pinot Noir on an outcrop of red volcanic Jory soil rarely found outside of the acclaimed Dundee Hills AVA. Five-acre vineyard blocks are planted to 3 Dijon clones: 777, 115, and 114.

Planted in 2001 under the guidance of veteran Oregon vineyard manager Buddy Beck, Eastburn Vineyards is responsibly farmed to LIVE (Low Input Enology and Viticulture) standards. Thoughtful farming practices include bird boxes to host nesting bluebirds which control insects, and special owl boxes and perches to encourage raptors feeding on small rodents. Harsh chemicals are strictly avoided, and cover crops such as clover and rye grass are ploughed between the vines to deliver beneficial "green manure" to the vineyard.

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