



2006
IRIS VINEYARDS
OREGON PINOT NOIR

Retail Price:	\$20.00
Growing Season:	Our vineyard site proved to be ideally suited for growing Pinot Noir in the warm 2006 growing season. The very warm summer days that provided excellent ripening and great depth of flavor and color were buffered by cool winds coming off the Pacific Ocean at night helping to maintain ideal acid levels in the fruit. The harvest was warm and dry and the Pinot Noir was harvested in perfect condition.
Clone:	Pommard, Wadenswil, Dijon 115, 114, 113
Grape Yield:	2.8 tons per acre
Fermentation:	Small lot fermentation with hand punch downs
Cooperage:	100% French oak - 9 months in barrel
Final Analysis:	13.5% alcohol; TA 5.7; pH 3.74
Vineyard Source:	75% Estate vineyard; Chalice Vineyard, 25% Premium Oregon Vineyards
Tasting Notes:	The deep dark color portends the ripe black cherry, and blackberry aromas to come. On the palate this Pinot Noir is ripe and jammy with intense ripe berry flavors, sweet oak spice and excellent concentration. The ripe finish is long and very smooth.

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