

NAMASTÉ VINEYARDS

2007 PINOT NOIR ABUNDANCE VINEYARD WILLAMETTE VALLEY

Retail Price: \$ 24.00

Release Date: Sept. 20th, 2008

Case Pack: 12 / 750 ML.

VINIFICATION DETAILS:

Pinot Noir Clones: Dijon 115

Harvest Dates: Oct 11th, 2007

Harvest Data: Brix 20.8
pH 3.12
T/A 9.6

Grape Yield: 1.95 tons per acre

Quantity Produced: 281 cases of 12/750ml

Date Bottled: Aug. 15th, 2008

Fermentation Notes: All destemmed fruit with a
100% of whole berries.

Alcohol: 12.1 % alc. / vol.

Aging: 9 months in previously-filled Burgundian
barrels.

Vineyard Source: The 25 yr old, 3.3 acre Abundance
block of vineyard planted in sedimentary soils at
an elevation of 250-350 feet.

Recommended Food Pairings: The deep rich
berry and pepper flavors are a perfect
complement to pork and poultry dishes that
have a rich creamy sauce, as well as lamb or a
salmon filet.



PINOT NOIR
Abundance Vineyard
Willamette Valley, Oregon

WINEMAKER'S NOTES:

The Abundance Pinot Noir has become one of our signature wines. This vintage has a beautiful garnet color and a delightfully fresh bouquet with light floral scents which blend with summer raspberries. The 2007 Abundance leans towards the lighter side with flavors of red cherries and raspberries making it a quintessential Pinot Noir. We know of no other wine we produce which is such a consistent representation of the vineyard and season in which it is grown.

VINTAGE NOTES:

The 2007 growing season was progressing beautifully and was on course to compare with 2006's perfect conditions until right at the end when the rains came a tad early. Not being able to ripen the fruit to exactly the perfect stage has made the 2007 a winemakers vintage; one in which the magic for this vintage will be produced by the expertise of the winemaker as compared to the 2006 growing season which was considered a vintners vintage. We know of no better medium that can capture the different nuances of each and every growing season as can a fine bottle of Namasté Vineyards wine.