

Panther Creek

2006 Winemaker's Cuvée Pinot Noir

2006 Vintage Notes

Thanks to a mild spring with no significant frost or rain damage, our vineyard blocks had excellent fruit set. It was a hot summer, which would normally cause an early harvest; but September showers cooled down temperatures and brought sugar levels back into balance with acidity. This warmer than average vintage yielded Pinot noirs with structure, yet soft tannins reminiscent of blue and black fruits.

Product Characteristics

The Winemaker's Cuvée is our only blended Pinot noir. The cuvée is a fusion of three Pinot noirs from the Willamette Valley selected for their richness, complexity, and structure. This blend consists of: Bednarik Vineyard (28%), Lazy River Vineyard (37%), and Freedom Hill Vineyard (35%).



Winemaking

Hand-picked grapes are gently destemmed, partially crushed, and then gravity-fed into fermentors. Allowing three days of passive cold-soaking, the fruit is fermented with native yeast strains, pressed, and settled before being racked into 100% French oak barrels (30% new). The wine is racked off lees in the winter, and returned to barrels for aging.

Tasting Notes

Perfumed nose, with hints of brambleberry and dark blue fruits. Bright, complex flavors of black cherries, boysenberry, anise, and cola. Fruit forward but not lacking in acidity, with supple tannins. Opulent and smooth, ready to drink now...or worthy of aging for years to come.

Production: 1467 cases
Retail Price: \$30 / 750ml

455 NE Irvine Street, McMinnville, Oregon 97128

www.panthercreekcellars.com • (503) 472-8080 • info@panthercreekcellars.com