

Tasting Notes

The 2007 Pinot Noir has sweet, delicate aromas of raspberries and red cherries with hints of cocoa and toast. The sweet and tart flavors of ripe, red cherries and raspberries are accented by hints of vanilla and white pepper spice. An elegant Pinot Noir with delicate round tannins and nicely-balanced acidity that lingers into the silky finish. Drink now-2013.

Technical Data

Grape Type: Pinot Noir

Pinot Noir Clones: Dijon 113, 114, 115, 667, 777, Pommard, Wadenswil

Soil Type: A variety of Willamette Valley Soils including Jory (iron rich volcanic), Laurelwood (Missoula Flood sediment and windblown, glacial loess)

Appellation: Willamette Valley

Harvest Date: September 27 - November, 2007

Harvest Statistics

Brix: 20.5° - 24.9°

Titrateable acidity: 5.3 - 8.9 g/L

pH: 3.1 - 3.6

Finished Wine Statistics

Alcohol: 13%

Residual sugar: less than 0.05%

Total acid: 5.8 g/L

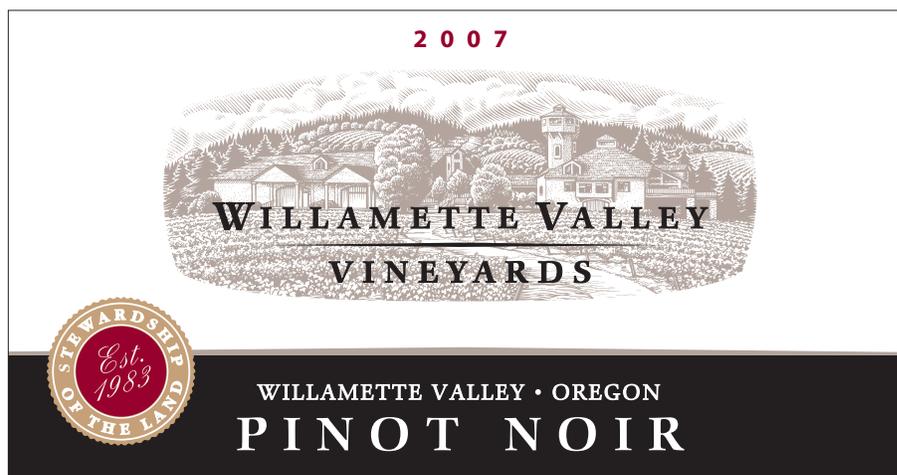
pH: 3.6

Resveratrol: 6.6 Micromolar

Bottling Date: September 2008

Cases Bottled: 37,446

Release Date: November 2008



Vintage Facts 2007

This vintage was marked by cooler weather in late summer through fall, producing classic Oregon wines with balanced alcohol and acidity levels.

Winter pruning began in typical Oregon style. Wet days were followed by a few days of clearing. This weather pattern continued through spring, which was generally thought to be mild and wet. We saw very little rain during flowering and in early June, the vines developed a good fruit set. Summer brought with it plenty of high degree days but not as much sun as in recent vintages, where heat spikes caused concern about premature sugar development. Many days during late July through September were overcast. With more than three decades of experience, Oregon winemakers have learned how to consistently create world-class wines while working with unpredictable weather patterns. In early August, just after veraison, we reduced yields by dropping fruit (green harvesting), allowing the remaining fruit set to ripen in the cooler weather. In late September, the weather turned to rain.

Harvest began in late September; however, many blocks were picked later than usual, allowing fruit to hang on the vine where it continued to develop. We picked mature fruit between the bouts of rain. Because the fall days stayed cool, botrytis was minimized. Still, sorting tables were the most important piece of equipment in this year's harvest, allowing us to screen out any green fruit before it entered the press. Brix levels came in between 20.5-25 degrees and the resulting wines have wonderful flavors and texture with bright acidity. Overall, this was a typical Oregon harvest for winemakers experienced with grapes from this valley.

While care for the vines and developing clusters produce the greatest impact on quality, this year experience in the cellar will prove beneficial. We expect this vintage to have classic Oregon nuances, with elegance and richness, and lower alcohol levels than in recent vintages.

Winemaking Notes

The stylistic vision of this wine is pure Pinot Noir fruit with a soft juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle: picked at peak ripeness, the fruit is gently destemmed with approximately 70% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a four day cold soak extraction to improve fruitiness and mouthfeel. After 3-5 days the must is inoculated with yeast and allowed to warm up to peak fermentation temperature of 88 degrees F. Fermentation takes place for approximately 10 days in small lot ¾ ton, 1½ ton and 10 ton vessels. Three times daily, we gently mix the cap back into the juice for greater flavor and color extraction. This is done by hand punch down in the smaller fermenters. In the 10 ton fermenters, the cap is mixed back into the fermenting juice through a process call pneumatage where blasts of air are introduced at the bottom of the fermenter causing the skins to be drawn back down the inside wall of the fermenter. A light pressing takes place at under 1% sweetness before the juice is allowed to settle in stainless over night. The following day the new wine is barreled with light fluffy lees where it finishes primary fermentation and undergoes malolactic fermentation.

Food and Serving Suggestions

Wonderful with many foods and is a perfect complement to wild salmon. Also try with roasted duck, turkey, mushrooms, and medium cheeses.

Wording for Wine List

This is an elegant Oregon Pinot Noir with juicy, sweet and tart red fruit flavors, earth, spice and a soft, silky finish.