

## Tasting Notes

Vibrant and explosive aromas of roses, cherries and wild strawberries dominate with hints of sweet juice and warm spices. Flavors mirror aromas with strawberries, and cherries dominating complimented by juicy and spicy characters. The mouthfeel is soft, round, juicy and well-balanced with fresh acidity which highlights the fruitiness. Peak drinkability is 2008-2010.

## Technical Data

**Grape Type:** Pinot Noir

**Appellation:** Willamette Valley

**Clones:** Dijon 114, 115, 777 and Pommard

**Harvest:** Sept 27 - Oct 9, 2007

### Harvest Statistics

**Brix:** 20.5° - 22.5°

**Titrateable acidity:** 6.5 - 7.9 g/L

**pH:** 3.28 - 3.44

### Finished Wine Statistics

**Alcohol:** 13%

**Residual sugar:** < 0.4%

**Total acid:** 5.0 g/L

**pH:** 3.8

**Filtration:** Diatomaceous Earth, Millipore at Bottling

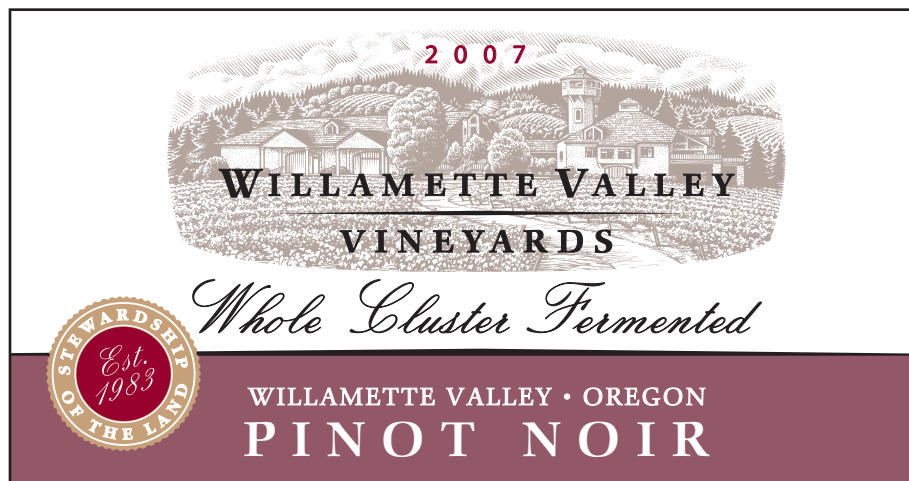
**Fining:** None

**Fermentation:** 100% Stainless Steel, Carbonic Maceration

**Bottling Date:** December 2007, January 2008

**Cases Bottled:** 18,000

**Release Date:** January 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 harvested), 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 or botrytized fruit (except with our Riesling where we like some clean botrytis) before it entered the de-stemmer. 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 to capture pure Pinot Noir fruit carbonically fermented (as is Beaujolais-fermented from Gamay Noir), but to offer more depth and structure. The methodology includes attention to detail from vineyard to bottle. The vineyards for this wine are chosen for their ripeness characteristics and because of the style of wine they tend to produce. The fruit is gently conveyed into the top manway of stainless steel fermenters which have been sparged with CO2 gas. The whole clusters of fruit are sprayed with yeast, then dropped gently into the tank. The tanks are heated to 85 degrees F and sealed tightly to contain the carbonic atmosphere. The fermentation is allowed to go 14-21 days and pressing takes place when the fruit character is ideal and tannin levels from the stems are not yet expressed. After pressing, fermentation is completed over a 7 - 10 day period in stainless steel tanks. PH is monitored closely as malolactic fermentation commences until the desired balance is achieved.

## Food and Serving Suggestions

Wonderful by itself or with turkey, hamburgers, pizza, grilled fish, lighter wild fowl, or pasta dishes with sun dried tomatoes. Serve at slightly lower than room temperature or moderately chilled on warmer days.

## Wording for Wine List

A liquid fruit salad in a glass with fruity cherry cola and strawberry aromas. Juicy, soft and warm mouthfeel. Our Founder, Jim Bernau calls it "Pinot Noir candy".