



2007 SIGNATURE PINOT NOIR

FINAL ANALYSIS: 13.0% alcohol, TA 0.51g/100ml, pH 3.55 **SUGGESTED RETAIL PRICE:** \$27

FERMENTATION: Assmanhausen, RC212, RA17 & D254 yeasts. 100% stainless steel, temperature controlled tank fermentation in removable top fermenters. Punch down two to three times per day.

AGING: 10-12 months in French oak barrels: 27% new barrels, 26% one year old barrels, 24% two year old barrels, 23% three year old barrels. Cooperage predominately from François Freres, Dargaud & Jaeglé, Rousseau, Claude Gillet, and Nadalie. Medium toasted staves.

GROWING SEASON

Anyone concerned about Oregon's reputation as a cool climate grape growing region can relax – 2007 got things back to normal. The season started typically with normal bud break and by June 27 every block on the estate was in full bloom. In spite of scattered showers, the fruit set was normal and occurred the first week of July. Although the cumulative degree day totals were only slightly below the average for Oregon in general, what distinguished 2007 was in how those days were distributed. While considered a cool climate growing zone, Western Oregon experiences a number of extreme heat days (days greater than 95) every summer and very little rainfall from July through mid-September. In 2007 however, summer showers occurred sporadically throughout the growing season and few if any high heat events were recorded, contributing to a cool, even season. Harvest began on September 28 and was completed in early October. The result is a more typical Oregon vintage than 2006 or 2005, with wines of moderate alcohol levels, good acidity and lots of fresh, bright fruit.

WINEMAKER TASTING NOTES

Appearance: Bright garnet with ruby tint clarity and brilliance

Aroma: Bing cherry, raspberry, confectionery strawberry, slight floral, spice, and currant

Flavor: Plum, bing cherry, currant, light hints of vanilla, black pepper, oak, and caramel

Mouthfeel: Soft, elegant entry, firm tannins midway, lingering finish