
WINEGROWER'S NOTES

2005 PINOT NOIR ESTATE 777 BLOCK

<i>Blend</i>	100% Pinot Noir from ArborBrook's Estate Vineyard; Dijon Clone 777
<i>Appellation</i>	100% Chehalem Mountains AVA
<i>Harvest Date</i>	October 7, 2005
<i>Yield</i>	2.2 tons/acre
<i>Sugar at Harvest</i>	24.5° Brix
<i>Fermentation</i>	Four separate small lots, whole berry following cold soak
<i>Aging</i>	Aged over 11-months in second-year heavy-toast French Oak (88%) and new French Oak (12%)
<i>Alcohol</i>	13.9% by volume
<i>Acidity</i>	TA = 4.20; pH = 3.61
<i>Production</i>	780 cases (12 x 750ml)
<i>Release Date</i>	Thanksgiving 2006

Winegrower's Notes

The 2005 Vintage benefited from nearly 30 days more hang time than 2004 and is characterized by slow maturing fruit, bringing out beautiful flavor characteristics. Our Pinot Noir displays dark richness and complexity with beautiful black cherry and berry notes with smooth mouthfeel. A fragrant nose transitions into a complex finish with notes of anise, although less pronounced than 2004. This wine opens up slowly and captivates you with a broad and interesting flavor profile.

WINEGROWER'S NOTES

2005 VINTNER'S SELECT ESTATE PINOT NOIR

<i>Blend</i>	100% Estate-grown Pinot Noir; Dijon Clone 777
<i>Appellation</i>	100% Chehalem Mountains AVA
<i>Harvest Date</i>	October 7, 2005
<i>Yield</i>	2.2 tons/acre
<i>Sugar at Harvest</i>	24.5° Brix
<i>Fermentation</i>	Small lot fermentation following cold soak, inoculated with Burgundian yeast RX60; first time used in United States after three vintages in France
<i>Aging</i>	18 months in new French Oak
<i>Alcohol</i>	13.9% by volume
<i>Acidity</i>	TA = 4.20; pH = 3.61
<i>Production</i>	50 cases (12 x 750ml)
<i>Release Date</i>	Second-half 2007

Winegrower's Notes

The 2005 vintage was long and cool, providing for the slow maturation and development of these grapes – perfect Pinot Noir growing conditions! After hand-harvesting, the fruit arrived at the winery in ideal condition and was carefully sorted and de-stemmed prior to cold soaking for several days. It was then inoculated with RX60 yeast imported from France, carefully fermented under controlled temperatures, and finally moved to new French Oak barrels for aging. With exquisite development and integration throughout the aging process, we selected two barrels that were representative of the highest quality from our outstanding 2005 vintage. Aging was extended to 18 months in comparison to our typical 11-12 month aging for our Pinot Noirs. Displaying a stronger oak influence, our Vintner's Select is rich in black cherry and dark fruit with distinct hints of sandalwood and vanilla. Subtle spices and a velvety mouthfeel lead to a flavorful finish. This wine will age well and continue to improve in the bottle for several years. Decant for at least 30 minutes prior to serving.

ArborBrook Vineyards®

17770 NE Calkins Lane, Newberg, Oregon 97132

503-554-0492 • arborbrookwines.com

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2006 ANA VINEYARD PINOT GRIS

<i>Blend</i>	100% Pinot Gris; ANA Vineyard
<i>Appellation</i>	100% Dundee Hills AVA
<i>Harvest Date</i>	October 1, 2006
<i>Yield</i>	3.1 tons/acre
<i>Sugar at Harvest</i>	26.6° Brix
<i>Fermentation</i>	80% barrel fermented in new and second-year French Oak; 20% stainless steel fermented
<i>Aging</i>	“Sur Lies” 7 months in new and second-year French Oak
<i>Alcohol</i>	14.4% by volume
<i>Acidity</i>	TA = 5.0; pH = 3.84
<i>Residual Sugar</i>	3.5g/L (0.35)
<i>Production</i>	215 cases (12 x 750ml)
<i>Release Date</i>	May 12, 2007

Winegrower's Notes

The 2006 growing season was ideal – warm and long with heavy rains in the spring that gave way to a long period of dryness extending nearly 85 days with no rain. Mid-September brought just enough rain to perfectly extend hang times, resulting in superb flavor development and fruit condition. Handcrafted in the Alsatian-style, our 2006 barrel-fermented Pinot Gris greets you with a full nose of orange blossom and citrus notes, followed by a full-bodied and soft-textured mouthfeel. This wine is clean, rich and full with complex flavors of lemon and oranges, augmented by enticing hints of vanilla on the finish. We hope you again enjoy this unique style of Pinot Gris!

WINEGROWER'S NOTES

2006 OREGON PINOT GRIS

<i>Blend</i>	100% Oregon Pinot Gris
<i>Appellation</i>	Seven premier vineyard sites in Oregon, including ANA, Guadalupe, and Del Rio vineyards
<i>Harvest Date</i>	October 2006, varied by vineyard
<i>Yield</i>	Ranging from 3.1 to 3.5 tons/acre
<i>Sugar at Harvest</i>	23.5° to 25.2° Brix
<i>Fermentation</i>	100% Stainless Steel
<i>Alcohol</i>	14.4% by volume
<i>Acidity</i>	TA = 5.54; pH = 3.60
<i>Residual Sugar</i>	3.4g/L (0.34)
<i>Production</i>	233 cases (12 x 750ml)
<i>Release Date</i>	May 2007

Winegrower's Notes

This year's ideal growing conditions resulted in exceptional fruit quality and yields. A long and warm season provided for longer hang times that brought about excellent flavor development. Our 2006 Oregon Pinot Gris is handcrafted to express the finest terroirs in the State. Oregon is one of the rare regions in the world where these grapes thrive in perfect conditions. Blended to provide an outstanding representation of this expressive varietal, the 2006 vintage is exceptional. With complex floral and fruity aromas in the nose, this clean and fresh vintage displays a round mouthfeel, followed by hints of ripe tropical citrus and soft tones of apricot and pear. Enjoy with crab cakes, light hors d'oeuvres, or on its own!

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2005 "SYDNEY" SEMILLON

<i>Blend</i>	100% Semillon from Klipsun Vineyard
<i>Appellation</i>	100% Red Mountain AVA, Benton City, Washington
<i>Harvest Date</i>	October 24, 2005
<i>Yield</i>	1.75 tons/acre
<i>Sugar at Harvest</i>	37.6° Brix
<i>Fermentation</i>	100% barrel fermented in new French Oak in the Sauternes-style under cool temperatures for over four months
<i>Aging</i>	17 months in new French Oak
<i>Alcohol</i>	13.5% by volume
<i>Acidity</i>	TA = 4.2; pH = 3.72
<i>Residual Sugar</i>	13.2g/L (1.32)
<i>Production</i>	80 cases (12 x 375ml)
<i>Release Date</i>	May 19, 2007

Winegrower's Notes

We sourced the fruit for this amazing dessert wine from the highly-acclaimed Klipsun Vineyards. Named after our beautiful daughter, this wine is an extraordinary representation of a Sauternes-style wine. Sitting high on a plateau overlooking the Yakima River, the unique vineyard site sees long growing seasons with temperatures reaching as high as 115 degrees during the summer months. After hand-harvesting, the fruit was golden, raisined and in beautiful condition. The grapes were carefully pressed and then placed in New French Oak barrels for a long and slow temperature-controlled fermentation. Unlike any other, this elegant wine greets you with an expressive nose of butterscotch, vanilla and creamy oak, extending to a soft and supple mouthfeel with hints of roasted apples, pears and caramelized sugar. The rich finish is long, supple and full. Enjoy this special bottling!