



ArborBrook®
V I N E Y A R D S

2006 VINTNERS SELECT PINOT NOIR

Blend	100% Pinot Noir. Estate Vineyard, Dijon Clone 777
Appellation	100% Chehalem Mountains AVA
Harvest Dates	September 18 and 28, 2006
Yield	2.4 tons/acre
Sugar at Harvest	23.0° Brix
Fermentation	Following cold soak, multiple small lots using stainless and 130-gallon French Oak rotary fermentors
Aging	18 months in new French Oak
Alcohol	13.7% by volume
Acidity	TA=3.97; pH = 3.82
Production	75 cases (12 x 750ml)
Release Date	May 17, 2008
Retail Price	\$60/750ml

Winegrower's Notes

The near-perfect growing season in 2006 ended with light rain in September, followed by a classic Oregon Indian Summer - a long string of warm days and cool nights. After hand-harvesting, the fruit was carefully sorted and e-stemmed prior to cold soaking. After careful fermentation under temperature controlled conditions, the wine was carefully moved to new French Oak barrels for aging. The three barrels chosen for these 75 cases represent the highest quality from our 2006 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 full of richness and velvety dark flavors with subtle hints of sandalwood and vanilla. Subtle spices are blended with the fruit leading to a completely balanced wine with amazing mouthfeel that transitions into a long and lasting flavorful finish. The wine will age well and continue to improve in the bottle for many years. We suggest laying this wine down for a minimum of two to three years before drinking.