



WINEGROWER'S NOTES

ArborBrook Vineyards 2008 Vintner's Select Pinot Noir

<i>Blend</i>	100% Pinot Noir Dijon Clone 777 - Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	October 1 and October 19
<i>Yield</i>	2.0 tons/acre
<i>Fermentation</i>	Following five day cold soak, multiple small lots using stainless and 130-gallon French oak rotary fermentors
<i>Aging</i>	18 months in 100% new French oak
<i>Alcohol</i>	13.6% by volume
<i>Brix at Harvest</i>	23.1°
<i>Acidity</i>	3.78 pH ; 5.5 TA
<i>Production</i>	100 cases (12 x 750ml)
<i>Release Date</i>	May 2010
<i>Price</i>	\$60/750ml (\$51 Club Members)

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A selection of our four best barrels from the 2008 vintage, the Clone 777 opens with aromas of concentrated dark fruit, blackberry, cocoa, crème de cassis, and subtle hints of toasted hazelnuts. This elegant, well-balanced wine is deep garnet in color, and has hints of dried cranberries and violets that are lifted by a mineral aspect that expresses the terroir of ArborBrook perfectly. Rich flavors of plums, black cherry, hints of cedar and spice offer a pleasant juiciness that lead into a long finish. The wine is well-rounded and full in the mouth with balanced acidity and tannins that are well-integrated. Drink 2012 ~ 2020. Decant one hour before serving.