



WINEGROWER'S NOTES

ArborBrook Vineyards 2009 Heritage Cuveé Pinot Noir

<i>Blend</i>	100% Estate Pinot Noir Dijon Clones 115 and 777 and Pommard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	September 22 through October 3
<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>	Over 10 months in 10% new French oak and 90% second- and third-year French oak
<i>Alcohol</i>	14.7% by volume
<i>Brix at Harvest</i>	24.3°
<i>Acidity</i>	3.59 pH; 5.7 TA
<i>Production</i>	777 cases (12 x 750ml)
<i>Release Date</i>	November 2010
<i>Price</i>	\$35/750ml

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A classic Oregon Pinot Noir with a blend of Dijon Clones 115 and 777, and Pommard, the aromatics greet you with soft elegance that leads into a full and long-lasting mouth-feel. It begins with a touch of sweetness and delicate hints of rose petal that carries into cranberry, Bing cherry and strawberries. The mid-palate grows and transitions into more red fruit tones along with red currants and a slight earthiness that flows into a finish that is long with black tea, spices and a hint of smokiness. This wine will pair beautifully with coq a vin, grilled salmon, mushroom risotto, grilled vegetables or veal. Enjoy now, after decanting, or cellar until 2015 - 2020.