



WINEGROWER'S NOTES

ArborBrook Vineyards 2009 Heritage Cuveé Pinot Noir

<i>Blend</i>	Dijon Clones 114, 115, and 777, Pommard and Wadensville
<i>Appellation</i>	Yamhill Carlton AVA
<i>Harvest Dates</i>	September 26 through October 10, 2009
<i>Yield</i>	2.0 tons/acre
<i>Fermentation</i>	Following five day cold soak, multiple small lots using stainless fermentors
<i>Aging</i>	Over 12 months in French oak
<i>Alcohol</i>	13.5% by volume
<i>Brix at Harvest</i>	25.15°
<i>Acidity</i>	3.46 pH; 5.7 TA
<i>Production</i>	500 cases (12 x 750ml)
<i>Release Date</i>	May 2011

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A bright Pinot Noir with a soft elegance that begins with a touch of sweet tobacco and hints of floral that carries into dried cranberry, cherry and raspberries. The mid-palate grows and transitions into more red fruit tones, along with rhubarb, red currants, and a lifted brightness. The finish is long and easy on the palate with a touch of spice and cedar that will make it food-friendly for summer dishes off the grill. This wine will pair beautifully with grilled salmon or halibut on cedar plank, grilled vegetables, grilled pork loin with a rhubarb compote, or veal with a light cream sauce. Enjoy now or cellar through 2018.