



WINEGROWER'S NOTES

ArborBrook Vineyards 2011 Estate 777 Block Pinot Noir

<i>Blend</i>	100% Pinot Noir, Dijon Clone 777 100% Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	October 26, 2011
<i>Yield</i>	2.2 tons/acre
<i>Sugar at Harvest</i>	22.9° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 20 days, with up to 27 days skin contact.
<i>Aging</i>	9 months in 35% new oak, 12% second-year, and 53% third-year French oak, including Sylvain, Ermitage, Tonellerie O, Cadus, and François Frères.
<i>Alcohol</i>	13.8% by volume
<i>Acidity</i>	3.81 pH; 7.5 TA
<i>Production</i>	354 cases (12 x 750ml)
<i>Release Date</i>	Spring 2013
<i>Retail Pricing</i>	\$45/750ml

Winegrower's Notes

Named for our first vineyard block planted in 2001, this wine consists solely of Dijon Clone 777, from vines that are now 10 years old. Amazing dark ruby color leads you into dried figs, black currants, marionberries, and leather. The rich palate shows plum, cocoa, blackberry, leather, and a hint of hazelnuts and forest floor. This wine is beautiful now, but will show even better in two to four years, and will cellar well for the next 10 - 12 years. Pair with herb crusted prime rib, spice rubbed seared duck breast topped with poached blackberries, venison topped with dried figs reconstituted in wine, rich mushroom risotto with chanterelles and oyster mushrooms, or a dark chocolate dessert. We recommend bottle aging for at least one year, or cellar and enjoy through 2024. If you're drinking it sooner, please decant before serving.