




## WINEGROWER'S NOTES

### ArborBrook Vineyards 2011 Vintner's Select Pinot Noir



<i>Blend</i>	100% Pinot Noir, blend of Dijon Clones 115, 667, and 777 100% Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	10/19/11 - 11/1/11
<i>Yield</i>	1.8 tons/acre
<i>Sugar at Harvest</i>	22.9° Brix
<i>Fermentation</i>	20 Days following a six day cold soak.
<i>Aging</i>	14 months 100% new French oak, including François Frère, Rousseau and Sylvain. The goal of this aging process is to balance the more intense oak treatment with barrels of Pinot Noir selected for their intensity and ability to handle additional oak treatment.
<i>Alcohol</i>	13.6% by volume
<i>Acidity</i>	pH = 3.81; TA = 5.4
<i>Production</i>	138 cases (12 x 750ml)
<i>Release Date</i>	May 2013
<i>Retail Pricing</i>	\$65/750ml

### Winegrower's Notes

Made from our best barrels of the 2011 vintage, this wine consists of 100% Estate fruit, with Dijon clones 115, 667, and 777. The aromas saturate your senses with cigar box, toasted pecans, currants, plum, and ripe dark fruit jamminess that promise big flavors. The wine has a distinct up front mouth-feel from the beginning and continues through the mid-palate and to the finish. You notice the ripe smooth tannins that are well integrated for a nice flow in the mouth. Tobacco, plum, dried figs, and nuttiness are present and will grow more intense with age in the bottle. Pair with espresso torte cake, duck breast with dried figs in aged balsamic, grilled elk loin topped with sautéed mushrooms, or relaxing while watching a beautiful sunset. With only 138 cases produced, we anticipate a very quick sell out. Decant or aerate now through 2016, if you have the patients wait till 2016, you won't be disappointed. Will easily age for 10 years past it's release date.