



WINEGROWER'S NOTES

ArborBrook Vineyards 2012 Estate 777 Block Pinot Noir

<i>Blend</i>	100% Pinot Noir Dijon Clone 777 - Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	October 11, 2012
<i>Yield</i>	2.1 tons/acre
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 21 days.
<i>Aging</i>	11 months in 50% new French oak, 50% second and third year French oak
<i>Alcohol</i>	14.4% by volume
<i>Brix at Harvest</i>	25.5°
<i>Acidity</i>	3.63 pH
<i>Production</i>	425 cases (12 x 750ml)
<i>Release Date</i>	Fall 2014
<i>Retail Pricing</i>	\$50/750ml

Winegrower's Notes

Named for our first vineyard block planted in 2001, this wine consists solely of Dijon Clone 777. The rich aromas of sweet ripe cherry, plum, blackberry, and blooming roses draw you in for an amazing dark wine. The palate is full with some of the aromas from the nose but also has leather, moss, toasted nuts, and a sweetness of dark fruits that is very approachable now for a big lush wine that will please all types of palates. Pair with garlic herb crusted flat iron steak, prime rib, grilled Portobello mushrooms stuffed with herbed bread crumbs and bacon, or grilled eggplant steaks topped with chipotle tomato compote. Enjoy now and should cellar through 2026 easily.