



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2012 Vintner's Select Pinot Noir

<i>Blend</i>	100% Pinot Noir, blend of Dijon Clones 115 (40%), 667 (40%), and 777 (20%) 100% Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	9/28/12 - 10/11/12
<i>Yield</i>	2.0 tons/acre
<i>Sugar at Harvest</i>	25.0° Brix
<i>Fermentation</i>	18 Days following a six day cold soak.
<i>Aging</i>	15 months with 3 barrels at 200% new French oak and 2 barrels at 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>	14.3% by volume
<i>Acidity</i>	pH = 3.65; TA = 4.95
<i>Production</i>	125 cases (12 x 750ml)
<i>Release Date</i>	August 2014
<i>Retail Pricing</i>	\$65/750ml

### Winegrower's Notes

Made from our best barrels of the 2012 vintage, this wine consists of 100% Estate fruit, with Dijon clones 115, 667, and 777. You are drawn in with toasted hazelnut, black currant, plum, pomegranate, a hint of caramel, and a rich jamminess that carries into the big lush palate. In the palate the aromas carry over and include lavender, rhubarb, white pepper, and more caramel that leave you wanting another sip. The ripe, smooth tannins are well integrated for a long elegant finish. Pair with chocolate torte cake with raspberry puree, grilled pork loin topped with rhubarb cognac compote, rack of lamb grilled over lavender straw, or an evening on the patio after a long day. With only 125 cases produced, we anticipate a very quick sell out. Decant or aerate now through 2017, if you have the patience to wait till 2018, you won't be disappointed. Will easily age for 10 years past its release date.