



WINEGROWER'S NOTES

ArborBrook Vineyards 2013 Brendan Scott Pommard Clone Pinot Noir

| | |
|------------------------|--|
| <i>Blend</i> | 100% Pinot Noir Pommard Clone - Estate Vineyard |
| <i>Appellation</i> | Chehalem Mountains AVA |
| <i>Harvest Dates</i> | September 14, 2013 |
| <i>Yield</i> | 2.1 tons/acre |
| <i>Fermentation</i> | Following a 5 day cold soak, small lot fermentation took place in stainless steel fermenters. Fermentation lasted up to 18 days. |
| <i>Aging</i> | 10 months in 34% new, 33% 2nd year, and 33% 3rd year French oak |
| <i>Alcohol</i> | 13.6% by volume |
| <i>Brix at Harvest</i> | 24° |
| <i>Acidity</i> | 3.51 pH |
| <i>Production</i> | 50 cases (12 x 750ml) |
| <i>Release Date</i> | Spring 2015 |
| <i>Retail Pricing</i> | \$75.00 |

Winegrower's Notes

This is our second vintage of Brendan Scott, named after Dave's son, and is 100% Pommard clone for a big beautiful elegant wine that will cellar out for a long time. The nose starts off with bright, rich, lush aromas of lavender, dried rose petals, vanilla, and bursts with red fruit like strawberry and ripe raspberry. The aromatics carry over into the palate but you also enjoy a touch of sweetness and a hint of herbs with multiple layers. The tannins are well integrated and linger for a long elegant finish. Pair with roasted pork topped with basil strawberry jam, porchetta, grilled eggplant lasagna with white sauce, or butter basted steelhead with toasted hazelnuts. Would benefit from decanting 2015 - 2018 and should cellar through 2030 easily.