



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2013 Estate 777 Block Pinot Noir

<i>Blend</i>	100% Pinot Noir Dijon Clone 777 - Estate Vineyard
<i>Soil Type</i>	Dupee (Marine sedimentary)
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Date</i>	September 14 and October 9, 2013
<i>Yield</i>	2.4 tons/acre
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 19 days.
<i>Aging</i>	10 months in 25% new, 29% 2nd year, and 46% 3rd year French oak
<i>Alcohol</i>	13.6% by volume
<i>Brix at Harvest</i>	23.5° and 24°
<i>Acidity</i>	3.38 pH
<i>Production</i>	412 cases (12 x 750ml)
<i>Release Date</i>	Spring 2015
<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. This wine is bright and savory wine at the same time with aromas of raspberry jam, rose petals, black currant, and a rich nuttiness that draws you in. The aromatics carry over into the palate but get even deeper with pie cherries, thyme, and a touch of earthiness that build for a long rich finish. Pair with grilled thyme steak, pulled lamb sliders with a currant sauce, or mushroom, pancetta, and kale pizza. This wine will evolve now through 2016 and should cellar through 2026 easily.