



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2013 Heritage Cuvée Estate Pinot Noir

<i>Blend</i>	100% Estate Pinot Noir 42% Pommard, 29% Dijon Clone 115, & 29% Dijon Clone 777
<i>Appellation</i>	Chehalem Mountains
<i>Harvest Dates</i>	September 14 ~ October 16, 2013
<i>Yield</i>	2.6 tons/acre
<i>Sugar at Harvest</i>	22.6 - 24.8° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 26 days.
<i>Aging</i>	9 months in 3% new, 35% second year, and 62% third year French oak.
<i>Alcohol</i>	13.5% by volume
<i>Acidity</i>	3.49 pH; 5.1 TA
<i>Production</i>	319 cases (12 x 750ml)
<i>Release Date</i>	August 2015
<i>Retail Pricing</i>	\$30/750ml

#### Winegrower's Notes

A bright lively, 100% Estate grown, Pinot Noir with aromatics of roses, violets, strawberry, raspberry, a touch of anise, and a hint of cinnamon. Multi-layered Pinot with the aromatics carrying over into the palate, including cranberry, a touch of pink peppercorn, and a hint of toasted nuts, with a long, lingering finish. Perfect summertime Pinot Noir for patio parties or passed appetizers. It will pair excellently with herb crusted salmon, chicken tandoori, turkey gruyere panini with cranberry relish, or hoisin raspberry-glazed baby back ribs. Decant if drinking before 2017; this wine will cellar well through 2023.