



WINEGROWER'S NOTES

ArborBrook Vineyards 2013 Vintner's Select Estate Pinot Noir

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| <i>Blend</i> | 100% Estate Pinot Noir, blend of Pommard (20%) and Dijon Clones 667(60%) and 777 (20%) |
| <i>Appellation</i> | Chehalem Mountains AVA |
| <i>Harvest Dates</i> | 9/14/13 & 10/10/13 |
| <i>Yield</i> | 2.5 tons/acre |
| <i>Sugar at Harvest</i> | 23.8 - 24.5° Brix |
| <i>Fermentation</i> | 40% French oak rotary fermentation, 60% stainless; duration 17 to 20 days |
| <i>Aging</i> | 16 months total aging, 11 months in 100% new French oak, then transferred into second set of 100% new French oak for additional 5 months |
| <i>Alcohol</i> | 13.6% by volume |
| <i>Acidity</i> | pH = 3.33; TA = 5.5g |
| <i>Production</i> | 125 cases (12 x 750ml) |
| <i>Release Date</i> | July 2015 |
| <i>Retail Pricing</i> | \$65/750ml |

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Made from our five best barrels of the 2013 vintage, this wine consists of 100% Estate fruit, with Pommard and Dijon clones 667 and 777. Amazing elegance immediately begins with toasted nuts, Bing cherry, plum, pomegranate, licorice, and rich spices of cinnamon and cardamom that carry into the big, lush palate. In the palate, the aromas carry over and include ripe cherry, lavender, rhubarb, and a hint of caramel that leave you eager for another sip. The ripe, rich tannins are integrated for a long lasting finish. Pair with lavender crusted lamb chops, tandoori chicken, or chocolate chipotle truffles. Only 125 cases produced. Decant or aerate now through 2018. If you have the patience to wait till 2018, you won't be disappointed. This beautiful wine will easily age for 15 years past its release date.