



WINEGROWER'S NOTES

ArborBrook Vineyards 2014 Origin 1866 Estate Pinot Noir

<i>Blend</i>	100% Pinot Noir Estate fruit - Dijon Clones 115, 667, 777, and Pommard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	September 14 through October 16, 2014
<i>Yield</i>	2.75 tons/acre
<i>Fermentation</i>	Following cold soak, small lot fermentation in 2.5 ton stainless fermentation tanks. Fermentation lasted up to 21 days.
<i>Aging</i>	11 months in 30% new French oak, 50% second and 20% third year French oak
<i>Alcohol</i>	13.6% by volume
<i>Brix at Harvest</i>	23.7 - 24.0°
<i>Acidity</i>	3.63 pH
<i>Production</i>	413 cases (12 x 750ml)
<i>Release Date</i>	Spring 2017
<i>Retail Pricing</i>	\$45/750ml
<i>Reviews</i>	92 Points ~ Wine Enthusiast Silver ~ San Francisco Chronicle

Winegrower's Notes

The name proclaims the year of origin that our farm first became privately owned through a land donation grant from the government. This wine is a great example of what an elegant Oregon Pinot Noir should be despite a warm growing year. Multiple floral notes draw you in for a lush rich wine, violets, dried rose petals, jasmine, lavender, and rich red fruits. The palate is multilayered with the floral notes, fresh raspberries, currants, strawberries, vanilla, and a touch of cedar. The floral notes and red fruits linger in the mouth for a long lasting, lush, and well-integrated finish that keeps you wanting another sip. Pair with Cajun grilled salmon with raspberry glaze, duck confit with a wine & currant sauce, veal saltimbocca, or pomegranate glazed Cornish hens. Enjoy now after decanting for an hour through 2017 or cellar through 2025.