

WINEGROWER'S NOTES

ArborBrook Vineyards 2014 Coury Clone Hyland Vineyards Pinot Noir

<i>Blend</i>	100% Pinot Noir Coury Clone - Hyland Vineyard
<i>Appellation</i>	McMinnville AVA
<i>Soil Type</i>	Jory (volcanic) & Nekia (sedimentary & volcanic)
<i>Harvest Date</i>	Oct 3, 2014
<i>Yield</i>	2.5 tons/acre
<i>Fermentation</i>	Following cold soak, small lots fermentation in stainless fermentation tanks. Fermentation lasted up to 20 days.
<i>Aging</i>	9 months in 25% new, 40% 2nd and 35% 3rd year French oak
<i>Alcohol</i>	14.1% by volume
<i>Brix at Harvest</i>	24°
<i>Acidity</i>	3.61 pH
<i>Production</i>	168 cases (12 x 750ml)
<i>Release Date</i>	January 2016
<i>Retail Pricing</i>	\$50/750ml

Winegrower's Notes

This clone, named for Charles Coury, one of Oregon's first wine pioneers, was smuggled into the US by Mr. Coury in the early 1960's. While similar to the Pommard clone, the Coury clone offers a distinctive bouquet full of earth and dark fruits along with coffee and cocoa. This vintage of Coury is a touch more elegant than the previous two vintages for us. It is bright and lively with strawberry, raspberry, pomegranate, toasted hazelnuts, and hints of herbs and lavender. The palate is multi layered with floral tones of rose and violet, red berries, thyme, and a touch of nuttiness and caramel that leads into a vivacious lush finish. Pair with chocolate mouse with fresh raspberry puree, honey herb caramelized roasted chicken breasts, veal T-bones with pomegranate and balsamic reduction sauce, or a relaxing evening watching the sunset. With age this wine will develop more depth and layers, decant before enjoying or cellar through 2026.