



WINEGROWER'S NOTES

ArborBrook Vineyards 2014 Heritage Cuvée Estate Pinot Noir

<i>Blend</i>	100% Estate Pinot Noir 20% Pommard, 40% Dijon Clone 115, & 40% Dijon Clone 777
<i>Appellation</i>	Chehalem Mountains
<i>Harvest Dates</i>	September 11 ~ 15, 2014
<i>Yield</i>	2.9 tons/acre
<i>Sugar at Harvest</i>	24° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted between 18 to 21 days.
<i>Aging</i>	11 months in 40% new, 30% second year, and 30% third year French oak.
<i>Alcohol</i>	13.8% by volume
<i>Acidity</i>	3.55 pH; 5.1 TA
<i>Production</i>	355 cases (12 x 750ml)
<i>Release Date</i>	Summer 2016
<i>Retail</i>	\$30/750ml

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A vibrant and lively, 100% Estate grown, Pinot Noir with aromatics of lavender, violets, pomegranate, cranberry, and a rich smokiness that calls for summertime BBQ. Multi-layered with the aromatics carrying over into the palate, including loganberry, a touch of white pepper, and a hint of roasted pecans, with a full and bright finish that will be a perfect summertime Pinot Noir for patio parties or passed appetizers. It will pair excellently with smoked pulled pork, wood fired pizza, smoked brisket, or grilled salmon or steelhead, and jerk chicken. Enjoy now through 2024.