



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2015 Heritage Cuvée Estate Pinot Noir

<i>Blend</i>	100% Estate Pinot Noir 33% Pommard, 23% Dijon Clone 115, 23% Dijon Clone 943, 8% Dijon Clone 667, & 12% Coury Clone
<i>Appellation</i>	Chehalem Mountains
<i>Harvest Dates</i>	September 6, 2015
<i>Yield</i>	3 tons/acre
<i>Sugar at Harvest</i>	22.8 - 23.5° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted 20 days.
<i>Aging</i>	11 months in 33% new, 33% second year, and 34% third year French oak.
<i>Alcohol</i>	13.6% by volume
<i>Acidity</i>	3.66 pH
<i>Production</i>	318 cases (12 x 750ml)
<i>Release Date</i>	Summer 2017
<i>Retail</i>	\$30/750ml

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A vibrant and lively, 100% Estate grown, Pinot Noir with aromatics of Bing cherry, raspberry, cranberry, dried violets, and a hint of toasted hazelnuts that makes this wine perfect for summertime foods. The aromatics carrying over into the palate, including plum, a touch of pink pepper, and with a full and bright finish that will be a perfect summertime Pinot Noir for patio parties or appetizers. It will pair well with an array of BBQ meats, wood fired pizza, smoked chicken & gouda burger, cherry glazed grilled salmon or steelhead, Asian pork sandwich, or a refreshing strawberry spinach salad with aged balsamic & honey dressing. Enjoy now through 2024.