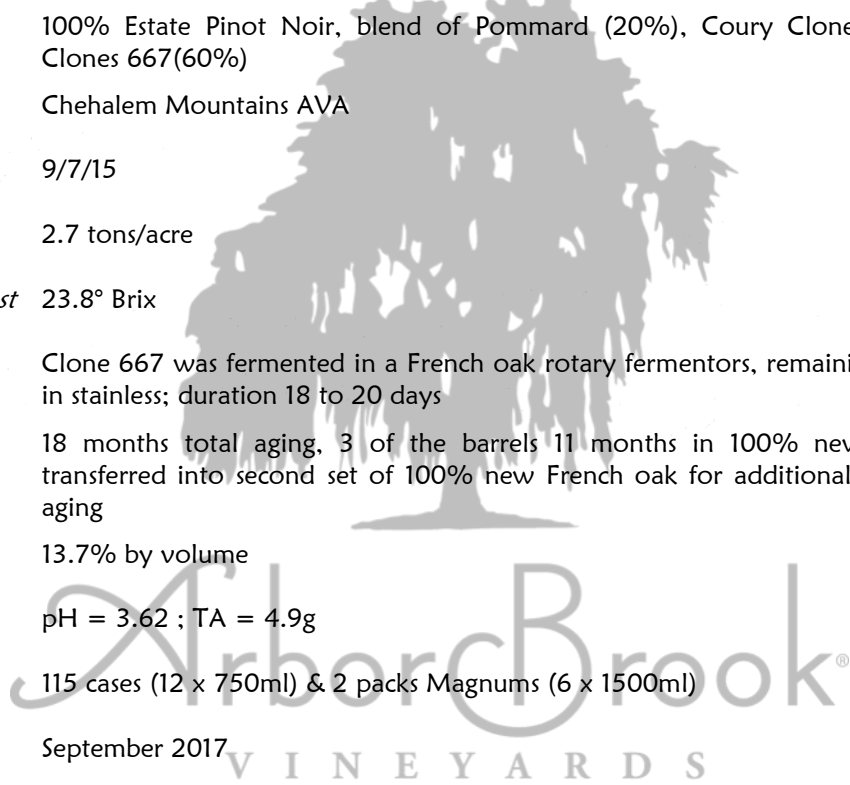


WINEGROWER'S NOTES

ArborBrook Vineyards 2015 Vintner's Select Estate Pinot Noir



<i>Blend</i>	100% Estate Pinot Noir, blend of Pommard (20%), Coury Clone (20%), and Dijon Clones 667(60%)
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	9/7/15
<i>Yield</i>	2.7 tons/acre
<i>Sugar at Harvest</i>	23.8° Brix
<i>Fermentation</i>	Clone 667 was fermented in a French oak rotary fermentors, remaining clones fermented in stainless; duration 18 to 20 days
<i>Aging</i>	18 months total aging, 3 of the barrels 11 months in 100% new French oak, then transferred into second set of 100% new French oak for additional 7 months of barrel aging
<i>Alcohol</i>	13.7% by volume
<i>Acidity</i>	pH = 3.62 ; TA = 4.9g
<i>Production</i>	115 cases (12 x 750ml) & 2 packs Magnums (6 x 1500ml)
<i>Release Date</i>	September 2017
<i>Retail Pricing</i>	\$70/750ml

Winegrower's Notes

Made from our best barrels of the 2015 vintage, this wine consists of 100% Estate fruit with Pommard, Coury Clone, and Dijon Clone 667. An explosion of ripe red fruits alongside floral and nutty notes greets you. Loganberry, ripe raspberry, violets, lavender, toasted walnuts, start of the aromatics that build in the palate. It's rich and silky on the palate for a long finish that includes a hint of anise, candied cherries, blackberry, and plums. The large elegance is integrated for a long big finish that will help this wine age for a long time. Pair with grilled pork tenderloin wrapped in candied bacon, lamb chops grilled over lavender straw with a raspberry glaze, eggplant and mushroom lasagna, or flourless chocolate torte topped with drunken cherries. With only 117 cases produced, we anticipate a very quick sell out. Decant or aerate now through 2020 and it will easily age for 14 years past its release date.