



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2010 Estate 777 Block Pinot Noir

<i>Blend</i>	100% Pinot Noir, Dijon Clone 777 100% Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	October 19, 2010
<i>Yield</i>	2.2 tons/acre
<i>Sugar at Harvest</i>	22.9° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 14 days, with up to 20 days skin contact.
<i>Aging</i>	10 months in 23% new French oak, including Sylvain and Ermitagé
<i>Alcohol</i>	14.3% by volume
<i>Acidity</i>	3.57 pH; 7.5 TA
<i>Production</i>	360 cases (12 x 750ml)
<i>Release Date</i>	November 2011
<i>Retail Pricing</i>	\$45/750ml

### Winegrower's Notes

Named for our first vineyard block planted in 2001, this wine consists solely of our favorite clone, Dijon Clone 777. Beautiful dark ruby color begins with black currants, rip blueberries, blackberries, leather, dark cherries, and a unique hint of orange peel and increases the amazing depth of this wine. The well-marked acidity compliments the dense palate and supple tannins. The dark fruit appears in the palate, as well, along with plum and a hint of forest floor. This wine is excellent now, but will cellar beautifully for the next ten years. Pair with Portobello mushrooms, grilled pepper-crusted T-bone steak, or a rich dish of Osso buco done with red wine. Enjoy now after decanting or collar through 2021.