



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2010 Origin 1866 Pinot Noir

<i>Blend</i>	100% Pinot Noir, Dijon Clones 115, 667 and Pommard 100% Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	October 20, 2010
<i>Yield</i>	2.2 tons/acre
<i>Sugar at Harvest</i>	24.1° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in 2.5 ton stainless fermentation tanks. Fermentation lasted up to 20 days, with up to 21 days skin contact.
<i>Aging</i>	10 months in 13% new French oak, including Francois Frères and Ermitage.
<i>Alcohol</i>	14.3% by volume
<i>Acidity</i>	3.6 pH; 6.9 TA
<i>Production</i>	376 cases (12 x 750ml)
<i>Release Date</i>	November 2011
<i>Retail Pricing</i>	\$35/750ml

#### Winegrower's Notes

This wine celebrates the beginning; 1866 was the year the United States government granted the land donation to the first private property owners of the piece of land that became ArborBrook Vineyards. In paying tribute to those before us, we are celebrating our love of this land by creating an Estate blend that consists of all four Pinot Noir clones grown here. This wine is an amazing example of an elegant Oregon Pinot with its rich, ripe aromas of raspberry, ripe strawberries, hints of violet, dried rose petals, touch of vanilla and a kiss of oak. The pallet is sweet and juicy upfront with pronounced tannins that create a long finish. The pallet is as lush as the nose with violets, rose petals, raspberry, blackberry and vanilla for a beautifully balanced wine. Pair with seared veal with a wine reduction sauce, fillet mignon topped with poached blackberries, or herb-crusted roasted chicken. Enjoy now after decanting or cellar through 2019.