

ArborBrook®

VINEYARDS

2009

ESTATE 777 BLOCK

PINOT NOIR

CHEHALEM MOUNTAINS
OREGON

Hand-crafted artisan wine entirely from the Estate 777 Block of our vineyard. Dijon clone 777 grapes combine with our unique terroir to produce this captivating wine!

Dark ruby color leads you into black currants, rich dark raspberries, blackberries and leather. The firm acidity compliments a full, juicy mouthfeel that lingers with soft tannins, evolving into traces of black cherry, plums, a hint of forest floor and cola, finishing with nuances of soft oak, cassis and anise. Pair with roasted game, duck breast with cherry glaze, steak au poivre, or grilled Portobello mushroom with a wine reduction sauce.

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