

ArborBrook®

VINEYARDS

2009

HERITAGE CUVÉE

PINOT NOIR

CHEHALEM MOUNTAINS
OREGON

*This wine reflects a
commitment to our
heritage of producing
carefully-crafted wines
that are the product of
meticulous farming and
sensitivity to the land.*

A classic Oregon Pinot Noir with a blend of Pommard with Dijon clones 115 and 777. The aromatics greet you with soft elegance that leads into a full and long-lasting mouthfeel, beginning with hints of rose petal that carries into cranberry, Bing cherry and strawberries. The mid-palate transitions into more red fruit tones along with red currants and a slight earthiness that flows into a finish that is long with black tea, spices and a hint of smokiness. Pair with coq a vin, grilled salmon mushroom risotto or veal.

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