



WINEGROWER'S NOTES

ArborBrook Vineyards 2009 Vintner's Select Pinot Noir

<i>Blend</i>	100% Pinot Noir Dijon Clones 115, 667 and 777 - Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	October 3, 2009
<i>Yield</i>	2.0 tons/acre
<i>Fermentation</i>	Following four to six day cold soak, multiple small lots using stainless and 130-gallon French oak rotary fermentors
<i>Aging</i>	17 months in French Oak; 2 barrels in twice-filled barrels for 11 months and 6 months in new French Oak, 3 barrels in new French oak for 17 months.
<i>Alcohol</i>	13.7% by volume
<i>Brix at Harvest</i>	27.5°
<i>Acidity</i>	3.57 pH; 5.3 TA
<i>Production</i>	125 cases (12 x 750ml)
<i>Release Date</i>	May 2011
<i>Retail Pricing</i>	\$65/750ml

Winegrower's Notes

A selection of our five best barrels from the 2009 vintage, Dijon clones 115, 667 and 777 opens with aromas of concentrated dark fruit of black plums and huckleberry and then transforms into cocoa with hints of toasted hazelnuts. The upfront fruit in the mouth is followed immediately by a great balance of fruit and oak tannins. Well balanced with rich flavors of plums, blackberry, blueberry, cedar cigar box, and hints of violets that has a very long, lush finish. A full-bodied wine that is well integrated with surprisingly soft tannins in enjoyable now after decanting for one hour or cellar until 2022. Pair with spiced rubbed grilled duck breast with blackberries, pork Rillettes on herbed crostini, coco-coffee rubbed beef brisket or with your favorite dark chocolate truffles.