



WINEGROWER'S NOTES

ArborBrook Vineyards 2011 Heritage Cuvée

<i>Blend</i>	100% Pinot Noir, Pommard, Dijon Clone 115, & Dijon Clone 777 50% Estate Vineyard, 25% Zena Crown, & 25% Grand Moraine
<i>Appellation</i>	Chehalem Mountains, Eola-Amity, & Yamhill Carlton AVA
<i>Harvest Dates</i>	October 26 ~ November 1, 2011
<i>Yield</i>	2.2 tons/acre
<i>Sugar at Harvest</i>	22.8 - 24.7° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 19 days, with up to 22 days skin contact.
<i>Aging</i>	11 months in a combination of new, second- and third year French oak.
<i>Alcohol</i>	13.5% by volume
<i>Acidity</i>	3.71 pH; 7.9 TA
<i>Production</i>	1,189 cases (12 x 750ml)
<i>Release Date</i>	Spring 2013
<i>Retail Pricing</i>	\$25/750ml

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A bright pinot noir with hints of dried violets, minerals, hay and red fruit tones like strawberry, dried cherries, and a hint of cinnamon and orange peel on the nose. The palate has spices, strawberry, pie cherry, and cranberry with a soft finish that lingers without being overwhelming. This will be a great wine for appetizers or deck parties on a warm day. It will pair with baby back ribs from the grill, vegetable ragu on polenta, grilled tuna, roasted red pepper soup with crème fraiche, Cajun style andouille sausage with cherry tomatoes on pasta, or Corn Beef and Cabbage with Potatoes and Carrots. Best if cellared 2013 through 2020.