



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2011 Origin 1866 Pinot Noir

<i>Blend</i>	100% Pinot Noir, Dijon Clones 115, 667, 777 and Pommard 100% Estate Vineyard
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	October 26 ~ November 1, 2011
<i>Yield</i>	2.2 tons/acre
<i>Sugar at Harvest</i>	23.2° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in 2.5 ton stainless fermentation tanks. Fermentation lasted up to 25 days.
<i>Aging</i>	9 months in 25% new, 45% second-year and 30% third-year French oak.
<i>Alcohol</i>	13.9% by volume
<i>Acidity</i>	3.81 pH; 6.9 TA
<i>Production</i>	224 cases (12 x 750ml)
<i>Release Date</i>	Spring 2013
<i>Retail Pricing</i>	\$40/750ml

ArborBrook<sup>®</sup>  
VINEYARDS

### Winegrower's Notes

The name proclaims the year our farm became privately owned through a donation land grant issued from the federal government. This wine is a beautiful example of an elegant Oregon Pinot that leaps straight into floral tones of lavender and dried rose petals. You'll experience hints of pink peppercorn, cherries, and a slight touch of vanilla in the bouquet that carries over to the palate. The dried floral tones, cherries and raspberries linger in the mouth for a long lasting, lush, and well-integrated finish. Pair with herb crusted Cornish game hen, roasted pork loin with raspberry wine reduction, or seared tuna with poached cherries. We recommend bottle aging at least one year or cellar and enjoy through 2022. If you're drinking it sooner, please decant before serving.