



WINEGROWER'S NOTES

ArborBrook Vineyards 2012 Origin 1866 Estate Pinot Noir

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| <i>Blend</i> | 100% Pinot Noir Estate fruit - Dijon Clones 777, 667 and 115, and Pommard |
| <i>Appellation</i> | Chehalem Mountains AVA |
| <i>Harvest Dates</i> | September 28 through October 11, 2012 |
| <i>Yield</i> | 2.1 tons/acre |
| <i>Fermentation</i> | Following cold soak, small lot fermentation in 2.5 ton stainless fermentation tanks. Fermentation lasted up to 21 days. |
| <i>Aging</i> | 11 months in 50% new French oak, 50% second and third year French oak |
| <i>Alcohol</i> | 14.3% by volume |
| <i>Brix at Harvest</i> | 24.6° - 26.4° |
| <i>Acidity</i> | 3.59 pH |
| <i>Production</i> | 425 cases (12 x 750ml) |
| <i>Release Date</i> | Fall 2014 |
| <i>Retail Pricing</i> | \$45/750ml |

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The name proclaims the year of the origin that the farm first became privately owned through a donation land grant from the USA. Aromas start with hints of cedar, nuttiness, cranberry, anise, pomegranate, and minerality that draw you in. The palate jumps with dried rose petals, vanilla, cranberry and holiday influenced spices that linger without overwhelming the palate. Pair with veal, grilled chicken over a bed of lavender straw, grilled pork loin crusted in Herbs de Provence, or grilled salmon with fresh plum and mint compote. Enjoy now or cellar through 2024.