



WINEGROWER'S NOTES

ArborBrook Vineyards 2012 Heritage Cuvée Estate

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| <i>Blend</i> | 100% Estate Pinot Noir Pommard, Dijon Clone 115, & Dijon Clone 777 |
| <i>Appellation</i> | Chehalem Mountains |
| <i>Harvest Dates</i> | September 28 ~ October 11, 2012 |
| <i>Yield</i> | 2.5 tons/acre |
| <i>Sugar at Harvest</i> | 24.9 - 26.2° Brix |
| <i>Fermentation</i> | Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 20 days. |
| <i>Aging</i> | 9 months in a combination of new and second year French oak. |
| <i>Alcohol</i> | 13.9% by volume |
| <i>Acidity</i> | 3.71 pH; 7.9 TA |
| <i>Production</i> | 350 cases (12 x 750ml) |
| <i>Release Date</i> | Fall 2014 |
| <i>Retail Pricing</i> | \$30/750ml |

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A rich, 100% Estate grown, Pinot noir with hints of rose petals, freesia, and a combinations of jammie fruits like raspberry and blueberry, transitioning into hints of white pepper, nutmeg, and a touch of anise. This multi-layered Pinot also reveals dried cherries, toasted nuts, and a hint of thyme that build into a finish that lingers for a soft and full finish. This is a great wine for appetizers or outdoor parties. It pairs well with grilled salmon, grilled whiskey pepper marinated pork loin, grilled balsamic garlic glazed chicken, or a rich dish like grilled eggplant lasagna with white sauce. Decant if you enjoy before 2016, this wine will cellar well through 2022.