



WINEGROWER'S NOTES

ArborBrook Vineyards 2013 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 14 through October 16, 2013 |
| <i>Yield</i> | 2.6 tons/acre |
| <i>Fermentation</i> | Following cold soak, small lot fermentation in 2.5 ton stainless fermentation tanks. Fermentation lasted up to 26 days. |
| <i>Aging</i> | 9 months in 20% new French oak, 80% second and third year French oak |
| <i>Alcohol</i> | 13.9% by volume |
| <i>Brix at Harvest</i> | 23.1° - 24.5° |
| <i>Acidity</i> | 3.46 pH |
| <i>Production</i> | 418 cases (12 x 750ml) |
| <i>Release Date</i> | Summer 2015 |
| <i>Retail Pricing</i> | \$45/750ml |

Winegrower's Notes

The name proclaims the year of the origin that the farm first became privately owned through a land donation grant from the government. This wine is a great example of what an elegant Oregon Pinot Noir should be. Aromatics of multiple floral tones jump from the glass, dried rose petals, violets, lavender, a hint of honey suckle blossom, and a burst of red fruits. The palate is rich with the floral notes, Rainier cherries, fresh raspberries, strawberries, vanilla, and a touch of pink peppercorn. The floral notes and red fruits linger in the mouth for a long lasting, lush, and well-integrated finish that keeps you wanting another sip. Pair with veal meatballs, roasted chicken with spring vegetables, grilled salmon with raspberry syrup glaze, or roasted beet salad with honey raspberry vinaigrette. Enjoy now after decanting for an hour through 2016 or cellar through 2023.