



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2013 Coury Clone Hyland Vineyards Pinot Noir

<i>Blend</i>	100% Pinot Noir Coury Clone - Hyland Vineyard
<i>Appellation</i>	McMinnville AVA
<i>Soil Type</i>	Jory (volcanic) & Nekia (sedimentary & volcanic)
<i>Harvest Date</i>	Oct 17, 2013
<i>Yield</i>	2.2 tons/acre
<i>Fermentation</i>	Following cold soak, small lots fermentation in stainless fermentation tanks. Fermentation lasted up to 20 days.
<i>Aging</i>	9 months in 33% new, 33% 2nd and 34% 3rd year French oak
<i>Alcohol</i>	13.2% by volume
<i>Brix at Harvest</i>	24.4°
<i>Acidity</i>	3.5 pH
<i>Production</i>	165 cases (12 x 750ml)
<i>Release Date</i>	Spring 2015
<i>Retail Pricing</i>	\$50/750ml

#### Winegrower's Notes

Named for Charles Coury, one of Oregon's first wine pioneers, he smuggled into the clone into the US in the early 1960's. While similar to the Pommard clone, the Coury clone offers a distinctive bouquet full of earth and dark fruits along with coffee and cocoa. The wine greets you with aromas of toasted nuts, cedar, pepper, dark fruits like plum and marionberry with hints of dark cocoa and coffee. The palate is rich and long with toasted pecans, caramel, cloves, dried figs, and a hint of black currant. The long finish will bring you more of the dark fruits and earthiness that you will be intrigued by. Pair with duck confit, grilled pepper corn crusted elk steak, smoked whisky glazed baby back ribs, or your favorite dark chocolate dessert. With age this wine will develop more depth and layers, decant before enjoying and should cellar through 2025 easily.