



WINEGROWER'S NOTES

ArborBrook Vineyards 2013 Tresori “*Terroir Anthology*” Pinot Noir

<i>Blend</i>	100% Pinot Noir Dijon Clone 777
<i>Soil Type</i>	Jory (Volcanic)
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Date</i>	September 20, 2013
<i>Yield</i>	2.5 tons/acre
<i>Fermentation</i>	Following cold soak, small lots fermentation in stainless fermentation tanks. Fermentation lasted up to 19 days
<i>Aging</i>	10 months in 50% 2nd and 50% 3rd year French oak
<i>Alcohol</i>	13.4% by volume
<i>Brix at Harvest</i>	22°
<i>Acidity</i>	3.4 pH
<i>Production</i>	54 cases (12 x 750ml)
<i>Release Date</i>	Spring 2015
<i>Retail Pricing</i>	\$50/750ml

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This is the first production in the “*Terroir Anthology*” series that focuses on the diversity of terroir between different vineyards in different locations. This fruit for this 100% Dijon clone 777 wine was sourced from Tresori Vineyards, just two miles east of ArborBrook. Aromas of ripe raspberry, strawberry, dried roses, cinnamon, and a hint of white pepper tantalize you. On the palate there are hints of toffee, black truffles, dried figs, and toasted nuts which finish clean and bright. For a terroir comparison, pour this wine next to our Estate 777 Block Pinot Noir, where the only essential difference is the terroir. Pair with grilled pork with a currant sauce, truffle infused French onion soup, or bourbon marinated flat iron steak. Will benefit from decanting 2015-2017 and should cellar through 2023.