



WINEGROWER'S NOTES

ArborBrook Vineyards 2015 Origin 1866 Estate Pinot Noir

<i>Blend</i>	100% Pinot Noir Estate fruit - Dijon Clones 115 - 32%, 667 - 23%, 777 - 8%, and Pommard - 37%
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	September 7, 2015
<i>Yield</i>	2.75 tons/acre
<i>Fermentation</i>	Following cold soak, small lot fermentation in 2.5 ton stainless fermentation tanks. Fermentation lasted up to 18 days.
<i>Aging</i>	9 months in 10% new French oak, 60% second and 30% third year French oak
<i>Alcohol</i>	13.6% by volume
<i>Brix at Harvest</i>	22-24°
<i>Acidity</i>	3.61 pH
<i>Production</i>	325 cases (12 x 750ml)
<i>Release Date</i>	Spring 2018
<i>Retail Pricing</i>	\$45/750ml
Reviews	91 points ~ <i>Wine Spectator</i> Silver ~ <i>San Francisco Chronicle</i>

Winegrower's Notes

The name proclaims the year of origin that our 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. Rich and bright layers at the same time of dried roses, violets, ripe black berry, boysenberry, and hints of toasted nuts and white pepper. The palate is multilayered and explodes with bright notes of fresh raspberries, strawberries, cranberries, and a touch of cedar and vanilla on the finish. The red fruits linger in the mouth and the lively tannins will make this wine age well for a long cellaring. Pair with Gruyere turkey panini with caramelized onions and cranberry sauce, pork sliders with a raspberry bbq sauce, veal saltimbocca, or flowers chocolate torte with drunken raspberries. Enjoy now after decanting for an hour through 2018 or cellar through 2024.