



WINEGROWER'S NOTES

ArborBrook Vineyards 2016 Heritage Cuvée Estate Pinot Noir

<i>Blend</i>	100% Estate Pinot Noir 30% Pommard, 25% Dijon Clone 115, 25% Dijon Clone 943, 20% Dijon Clone 667
<i>Appellation</i>	Chehalem Mountains
<i>Harvest Dates</i>	September 1, 2016
<i>Yield</i>	3.7 tons/acre
<i>Sugar at Harvest</i>	23° Brix
<i>Fermentation</i>	Following 7 day cold soak, small lot fermentation in stainless fer- mentation tanks. Fermentation lasted 19 days.
<i>Aging</i>	11 months in 33% new, 33% second year, and 34% third year French oak.
<i>Alcohol</i>	13.7% by volume
<i>Acidity</i>	3.49 pH
<i>Production</i>	400 cases (12 x 750ml)
<i>Release Date</i>	Fall 2018
<i>Retail</i>	\$34/750ml

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A vibrant and lively, 100% Estate grown, Pinot Noir with aromatics of lavender, violets, pomegranate, cranberry, and a hint of smokiness. Multi-layered with the aromatics carrying over into the palate, including cranberry, loganberry, a touch of white pepper, and a hint of roasted pecans, with a full and bright finish that will be a perfect summertime Pinot Noir for patio parties or passed appetizers. It will pair excellently with smoked pulled pork sliders, wood fired pizza, grilled salmon or steelhead, and hickory smoked chicken. Enjoy now through 2026.