



WINEGROWER'S NOTES

ArborBrook Vineyards

2016 “*Terroir Anthology*” 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>	September 15, 2016
<i>Yield</i>	2.5 tons/acre
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 17 days.
<i>Aging</i>	11 months in 60% new and 40% 3rd year French oak
<i>Alcohol</i>	14.2% by volume
<i>Brix at Harvest</i>	24°
<i>Acidity</i>	3.59 pH, TA 5.4
<i>Production</i>	126 cases (12 x 750ml)
<i>Release Date</i>	Fall 2018
<i>Retail Pricing</i>	\$55/750ml

Winegrower's Notes

Named after Charles Coury, one of Oregon's first wine pioneers, who smuggled the clone into the US in the early 1960's. The Coury Clone offers a distinctive bouquet full of earth and dark fruits along with coffee, huge aromas of coco, coffee, toasted nuts, and ripe plum. The wine will get deeper with age and more complex over the next few years. The palate is rich with ripe blackberries, plums, lavender, thyme, and hints of cloves, nuts, and caramel at the finish. Pair with coffee rubbed prime rib, venison steak topped with caramelized mushrooms, herb crusted grilled portabella mushroom, or a bittersweet chocolate torte. If you enjoy the wine before 2020 please decant or aerate first and should cellar well through 2030.