



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2016 Vintner's Select Estate Pinot Noir

<i>Blend</i>	100% Estate Pinot Noir, blend of Pommard (40%), Dijon Clone 667 (40%), and Coury Clone (20%)
<i>Appellation</i>	Chehalem Mountains AVA
<i>Harvest Dates</i>	9/1/16
<i>Yield</i>	3.4 tons/acre
<i>Sugar at Harvest</i>	23.4° Brix
<i>Fermentation</i>	8 days coldsoak and fermentation lasted 18 days
<i>Aging</i>	22 months total aging, 100% new French oak, 2 of the 5 barrels double oaked
<i>Alcohol</i>	13.7% by volume
<i>Acidity</i>	pH = 3.56 ; TA = 5.8g
<i>Production</i>	115 cases (12 x 750ml) & 2 packs Magnums (6 x 1500ml)
<i>Release Date</i>	Fall 2018
<i>Retail Pricing</i>	\$70/750ml

### Winegrower's Notes

Made from our best barrels of the 2016 vintage, this wine consists of 100% Estate fruit with Pommard, Dijon Clone 667, and Coury Clone. An explosion of ripe red fruits alongside floral and nutty notes greets you. Loganberry, ripe raspberry, dried roses, lavender, toasted walnuts, start of the aromatics that build in the palate. It's rich and silky on the palate for a long finish that includes a hint of anise, blackberry, violets, and plums. The large elegance is integrated for a long big finish that will help this wine age for many years. Pair with beef bourguignon, roasted duck in a wine reduction with plums and dried cranberries, herb crusted prime rib with wine au jus sauce, and flourless chocolate torte topped with macerated blackberries. Decant if you enjoy it now and aerate through 2022 and it will easily age for 14 years past its release date.