



## WINEGROWER'S NOTES

### ArborBrook Vineyards 2010 Heritage Cuvée

<i>Blend</i>	100% Pinot Noir, 45% Estate Vineyard
<i>Appellation</i>	Willamette Valley
<i>Harvest Dates</i>	October 19, 2010
<i>Yield</i>	2.2 tons/acre
<i>Sugar at Harvest</i>	22.8 - 24.7° Brix
<i>Fermentation</i>	Following cold soak, small lot fermentation in stainless fermentation tanks. Fermentation lasted up to 15 days, with up to 22 days skin contact.
<i>Aging</i>	11 months in 5% new French oak, Francois Frères and Tonellerie O
<i>Alcohol</i>	14.5% by volume
<i>Acidity</i>	3.63 pH; 7.9 TA
<i>Production</i>	1,694 cases (12 x 750ml)
<i>Release Date</i>	November 2011
<i>Retail Pricing</i>	\$25/750ml

### Winegrower's Notes

Our Heritage Cuvée pays tribute to those who first developed our land as an agricultural piece. In honoring those before us and their agricultural traditions, we have created this Cuvée to celebrate the riches of the past. This is a lively Pinot Noir with strawberry, cranberry, and pie cherries that continues into spices, herbs, a hint of cedar, and a wonderful mineral nuance that brings to mind wet slate. The nose carries over into the palate with soft red fruits and transitions into soft sweetness for an approachable, easy-drinking wine. The finish is soft on the palate, with a touch of elegance that is typical of an Oregon Pinot. Pair with herb-crusted salmon, pork schnitzel, cranberry cornbread stuffed game hen, or roasted pork loin with a dried cherry wine sauce. Enjoy now after decanting or cellar 2012 through 2018.