



2006 DUNDEE HILLS SELECT PINOT NOIR

Production: 409 cases
Bottled: December 17, 2007
Release Date: March 2008
Suggested Retail: \$52.00

Jacques Tardy, Winemaker

The Vintage

The 2006 growing season started a little later than normal by a week to 10 days. Bud break happened in the latter part of April. May and June turned out to be warm, with plenty of showers; and bloom was right on time, starting mid June in the Willamette Valley with some cool weather that did not limit the fruit set. The summer was dry and warm and the vines grew with a lot more vigor than in previous years. The vineyard crew had to work harder this year to control shade in the canopy by doing more row edging and leaf pulling. We also had to do a more severe green harvest due to the large quantity and size of the clusters. The second crop was also very large and had to be removed. All of our fruit was hand picked, beautifully ripe and clean.

The Vineyards

Three vineyards are represented in this Dundee Hills appellation Pinot Noir:

La Colina Vineyard (51.43%)
Bella Vida Vineyard (25.71%)
Olson Estate Vineyard (22.86%)

The Dundee Hills soils are volcanic with very deep Jory type soils, which drain well and hold plenty of water for the growing season.

The Cellar

This Pinot noir aged for 13 months in 22.86% new French oak, 25.71% one year old, and 22.86% two year old barrels. The barrels were racked in April then again in August when this blend was put together before returning to barrels for another 3 months.

The Wine

The 2006 Dundee Hills Select's aroma is forward, displaying floral perfumes at first, then intermixes with red cherries, raspberry and cranberries, followed by "Dundee dust" earthiness and a note of vanilla. The flavors display a sweet mix of cherries with more red cherries showing at first, followed by dark cherries and some dark chocolate. The finish is long and sweet, with the same red fruits and rich floral-violet notes. The mouthfeel is rich and long. The wine has a good structure with sweet and round tannins.

Wine Data

pH 3.69
Total acidity (T.A.) 0.60gr/100ml
Residual sugar (R.S.) 0.02gr/100ml
Alcohol 14.33%

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"