



2006 Hawks View Pinot Noir

Production: 350 cases
Bottled: December 17th, 2007
Release Date: September 2008
Retail Price: \$60.00

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 Vineyard

Hawks View Vineyard is located in the Chehalem Mountains AVA. Torii Mor receives fruit from several blocks including self-rooted Pommard, Hanzel selection and Wadensvil Pinot noir vines planted in 1991 with 7.5 x 5 spacing, and Dijon 777, 667, 115 and 114 on Riparia gloire rootstock planted in 1998 with 7 x 4 spacing. The soil is alluvial in the Laurelwood series. Hawks View Vineyard faces south/southeast and lies at an average elevation of 350 feet. This wine is comprised of 7.14% Dijon 667, 28.57% Dijon 777, 14.29% Dijon 114 and 115, 28.57% Hanzel, 7.14% Pommard, and 14.29% Wadensvil clones.

The Cellar

The grapes were picked from September 26th to September 28th at 2.49 tons per acre and were fermented by indigenous yeast in small fermentors. They were punched down three times daily, pressed very gently, and racked to a variety of new (36%) and used French oak barrels (21.4% 1 year old), the rest neutral. The barrels were racked in April, then again in August, when the blend was put together before returning to barrels for another 3 months.

The Wine

The 2006 Hawks View Vineyard Pinot Noir has a rich aroma, a mix of cherries, tobacco and vanilla. As the wine is aerated, more cherry fruit and earthy-tobacco notes appear. The flavors are of dark cherries, earthiness followed by toasty oak notes and spices. The wine has great acid presence, showcasing the beautiful fruit. The mouth-feel is rich and full with just a touch of tannins. The aftertaste is rich and sweet with layers of red and dark fruits, earth notes, cedar-oak notes and light pepper spiciness. The wine has a good, medium sweet texture, with soft tannins that still show a little edge in the after taste. This wine will benefit from extended cellaring or aerate in a decanter for maximum enjoyment. Cellar 8-10 years.

Wine Data

pH 3.79
Total acidity (T.A.) 0.66 gr/100 ml
Residual sugar (R.S.) 0.2 gr/100 ml
Alcohol 14.20%

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