



2007 CHEHALEM MOUNTAINS SELECT PINOT NOIR

Production: 312 cases 750ml, 10 cases 1.5L, 12 cases 375 ml

Bottled: January 30th, 2009

Release Date: September 2009

Retail Price: \$45

Jacques Tardy, Winemaker

The Vintage

The 2007 growing season began with bud break the first week of April which turned out being much wetter and cooler than normal. With May and June being dryer and warmer than average, 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 with a few very wet days with 1.5 inches of rain from July 17th to the 21st. Another half inch fell on August 19th, and the month finished warmer than average with veraison starting around the 24th. September ended up cooler with some very wet days- with 2.5 inches in two days on September 28th and 30th; the rain continued through October with an inch on the 2nd and 3rd with more to come... All of our fruit was hand picked, as ripe as could be under the circumstances. The clusters were large with large berries swollen by the recent rainstorms.

The Vineyards

Three vineyards are represented in this Chehalem Mountains appellation Pinot Noir:

Alloro Vineyard at 30.77%

Arbre Vert Vineyard at 23.08%

Hawk's View Vineyard at 46.15%

These Chehalem Mountains vineyards soils are mostly alluvial with some volcanic (jory) under the alluvial. Clones: 53.86% Pommard, 15.38% each for Dijon 667 and Hanzell, and 7.69 % each for Dijon 114 and Dijon 777.

The Cellar

The grapes were picked from September 29th to October 14th 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 French oak barrels: 15.38% new, 23.08% 1 year old, 15.38% 2 years 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 4 months.

The Wine

The 2007 "Chehalem Mountains Select" aroma is forward and dark fruited, including boysenberries, dark cherries and blackberries, followed by earth notes. The flavors display dark cherries, black berries with "jammy" concentrated richness. The finish is long, intense, soft and sweet, with the same rich dark, jammy fruit and a distinct spiciness. The mouth-feel is rich and long, the wine texture has a good structure of sweet and round tannins. This wine will benefit from extended cellaring but can be enjoyed today!

Wine Data

pH 3.81

Total acidity (T.A.) 0.60gr/100ml

Residual sugar (R.S.) 0.2gr/100ml

Alcohol 13.6%

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