



## **2007 OLSON ESTATE VINEYARD PINOT NOIR**

Production: 246 cases  
Bottled: January 30th, 2009  
Release date: March 2009  
Retail Price: \$55.00

*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 Vineyard*

Olson Vineyard is Torii Mor's Estate vineyard, located in the Dundee Hills AVA of the Willamette Valley, was initially planted in 1972. The south, southeast slope, along with the 825 foot average elevation, aid in this site's ability to ripen beautifully balanced Pinot noir. The vineyard is planted with the Pinot noir clones of Pommard, Upright, Wadenswil, Dijon 667, and the Coury selection.

### *The Cellar*

Harvested on October 13<sup>th</sup>, the fruit was hand picked, sorted, destemmed and then fermented in small 1.5 ton bins for 13 days before pressing. The wine aged for over 14 months in French oak barrels- 20% new, 30% one year old, 10% two year old, and the rest neutral. The wine was racked twice, before bottling.

### *The Wine*

This 2007 Olson Vineyard has a great aroma of red and dark cherries with notes of filberts (hazelnuts) and cranberries. Rich, moist earth and Dundee dust, with a note of dark chocolate inter mingling with the fruit. The flavors are just as interesting: complex and rich, starting with moderate acidity that displays red cherries, cranberries, then adding black cherries and earthiness- all accompanied by chocolate and oak spices. The texture is round and rich, with both sweet and a few dry tannins. The finish is long and juicy with a boost of bright acidity from the mid-palate onward. This wine will benefit from cellaring to round out the drier tannins, but can be enjoyed now.

### *Wine Data*

pH 3.95  
Total acidity (T.A.) 0.57gr/100ml  
Residual sugar (R.S.) 0.02gr/100ml  
Alcohol 13.15%

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