



Varietal

100% Pinot Noir
100% Rogue Valley

Bottling Data

13.9% Alcohol
Bottled Sept. 10, 2007

Production

11,728 Cases 750ml
Unfiltered and Unfined

Harvest Data:

Maple Ranch (39.8%)

24.2 Brix (Ave)
6.8 g/L TA (Ave)
3.58 pH (Ave)
Sept. 26-Oct. 3rd

Gerber (9.1%)

24.1 Brix (Ave.)
6.6 g/L TA (Ave.)
3.54 pH (Ave.)
Sept. 22nd-29th

Three Creeks (31.3%)

23.2 Brix
6.6 g/L TA
3.56 pH
Sept. 22nd-30th

Stonefield (4.6%)

23 Brix
6.2 g/L TA
3.61 pH
Oct 7th

Deer Creek (5%)

23.0 Brix
6.7 g/L TA
3.75 pH
Oct. 7th

Villa Novia (7.9%)

24.7 Brix
6.3 g/L TA
3.65 pH
Oct. 2nd-7th

Windridge (2.3%)

25 Brix
6.5 g/L TA
3.85 pH
Oct. 8th

Vineyards: Each of these vineyards is located within the cool climate of Southern Oregon's Illinois Valley, the western reach of the generally warm Rogue Valley appellation. The wide variety of vineyard aspects, soils, clones and microclimates within these vineyards gives us a broad spectrum of flavors and textures to craft this wine. 2006 was another consistent growing season of warm days and very cool nights.

Winemaking: After being crushed and chilled, each lot is put into separate fermentation bins where the juice is allowed to extract flavor and color from the grape skins before fermentation begins. After three days the bins are inoculated with yeast and slowly begin to ferment. The cap of skins that rises to the surface is punched down by hand twice daily in a gentle effort to extract flavor and keep everything wet. Fermentation lasted between ten days and two weeks before the wine was pressed, settled and put into carefully chosen barrels. The wines were racked one time after completion of malolactic fermentation and one last time to be blended and bottled.

Tasting Notes: Subtle aromas suggest darker colored fruit with tones of chocolate. Medium bodied, with subtle tannins and easy acidity. Raspberries and wild blackberries on the palate. Again a chocolate, mocha suggestion. Spice and pleasant acidity intermingle with the fruit on the long, focused finish. Just beginning to show what it will evolve into. (Sept. 2007)