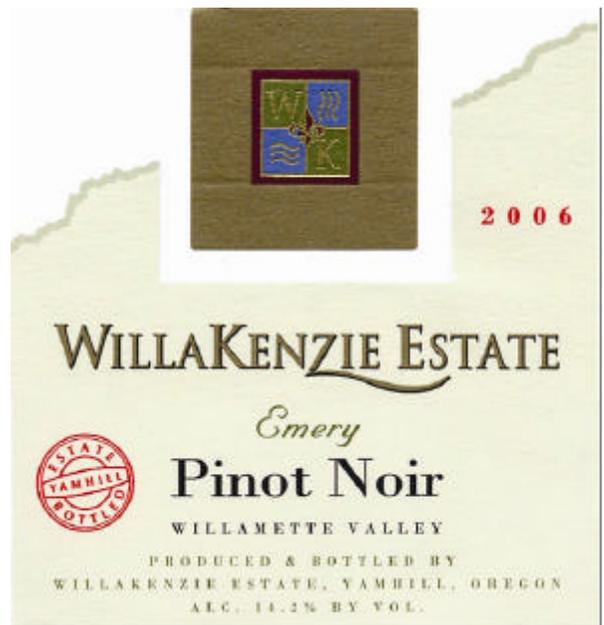


2006 Estate Grown Pinot Noir Emery

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: March 2009
Retail: \$45.00



VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Climate Change may affect us. December was extremely wet (14+” of rain), several cold days in the low 20’s around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varieties. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 vintage.

VINEYARD

The Emery vineyard is named after owner Bernard Lacroute’s grandfather and was planted in 1998. It is situated on a south-facing bench ranging in elevation from 580 to 720 feet. The layers of topsoil are deeper than in the rest of the Estate vineyards resulting in more vigorous plants. We planted a mix of new Dijon clones, primarily 777 and some of the oldest selections of Pinot Noir in Oregon, including Pommard propagated by Coury and Wädenswil propagated by Erath. The various clones are harvested and fermented together to reflect the characteristics of the site.

Yield: 2.8 tons/acre

Brix: 25.1°

pH: 3.55

TA: 6.2

WINEMAKING

In our gravity-fed winery, this 2005 Emery was handcrafted to achieve a fully extracted and complex style. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 25 days of skin contact and daily punchdowns by ‘Bigfoot’, our pneumatic punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% malolactic fermentation during the next 6 months. The wine spent a total of 14 months in 60% new French oak from a selection of coopers and was bottled unfiltered and unfined.

Alcohol: 14.2 %

pH: 3.75

TA: 5.5

TASTING PANEL COMMENTS

2006 Emery offers a beautiful ruby garnet color and rich aromas of blueberry, blackberry and dark cherry complemented by hints of chocolate, fig, and black tea. The flavors follow the aromas with the addition of white pepper and anise tones on the long finish. The wine is smooth and luscious in the mouth, with ample structure to frame the generous fruit. It will benefit from 1 or 2 years in the cellar and age well for 8 to 10 years from its release date. Pair this full bodied Pinot Noir with thyme and pepper pork loin, roast duck, steak, grilled Ahi tuna or Portobello mushrooms in a wine reduction over polenta. We recommend that you open the wine an hour before serving.