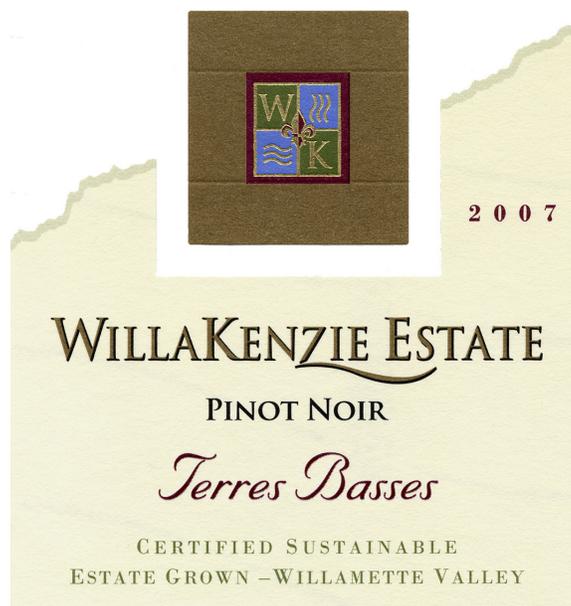


2007 Estate Grown Pinot Noir Terres Basses

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: March 2010
Retail: \$60.00



VINTAGE

2007 was a cool and challenging vintage with bloom around June 12, followed by a good set but a late veraison. The fall rains came early, continuing steadily through the harvest with breaks between downpours. We began harvest in Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we waited as long as we could before picking to ensure tannin ripeness. We also made extensive use of our state of the art cold storage facility to dry and dehydrate the grapes before processing them, so the wines show great concentration, ripe tannins and lower levels of alcohol. Both winemaker Thibaud Mandet and vineyard manager Daniel Fey demonstrated that knowledge, skill and patience always pay off.

VINEYARDS

The Terres Basses vineyard is the lowest block of the Estate vineyards, ranging in elevation from 320' to 390'. The soil composition of this parcel is quite different from the rest of the Estate and is a key contributor to the wine specificity. The vineyard was planted in 1997 to Dijon clones 113, 115. The rows are oriented north-south with an average density of 1750 plants per acre, and the vines are trained into an upright double guyot trellising system. This section of the vineyard does require a small amount of irrigation in the summer due to the structure of the soil.

Yield: 2.3 tons/acre

Brix: 24.0°

pH: 3.55

TA: 6.2

WINEMAKING

In our gravity-fed winery, the 2007 Terres Basses was handcrafted to achieve a fully extracted and complex style. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 22 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 7 months. The wine spent a total of 15 months in 50% new French oak from a selection of coopers and was bottled unfiltered and unfined.

Alcohol: 14.1 %

pH: 3.80

TA: 5.6

TASTING PANEL COMMENTS

2007 Terres Basses displays dark ruby color with a slight purple hue that seems characteristic of this vintage. The complex bouquet offers rich, black fruit tones, then some earthiness, chocolate and intriguing hints of tangerine peel. Flavors follow the aromas with cherry, blackberry and blackcurrant notes creating initial sweetness that develops into a round, velvety palate impression and a long finish. Tannins are pronounced, but integrated and will resolve with time. The wine will improve for the next 2 to 3 years and cellar well for at least 8 to 10 years. Pair with lamb chops and flageolet beans, filet mignon in a red wine reduction, or a grilled Portobello mushroom risotto.