



Cape Lookout Oregon Pinot Noir 2006

technical data

COMPOSITION:

100 % Willamette Valley Oregon Pinot Noir:

- **Russell-Grooters Vineyard**, Yamhill-Carlton AVA

Average age of vines: 4 Years

Harvest dates: October 4–10, 2006

FINISHED WINE:

Residual sugar: 0.15

pH: 3.79

Titrateable Acidity (TA): 0.57 g/100mL

Alcohol: 14.15 % vol

Cooperage: Cadus, Ermitage, François Fere
~50% new oak, ~50% one-year-old oak

Time in Barrel: 10 months

Release Date: October 16, 2007

Total Production: 170 cases

Russell-Grooters vineyard, our own estate vineyard planted on well-drained Wellsdale sedimentary soils, makes its début in the 2006 Cape Lookout. Our young, fourth-leaf vineyard adds bright, intense fruit notes all the way from blueberry and black cherry to plum and cassis.

WSA Tasting Panel notes:

Nice clear ruby color and medium intense aromas of bright berry fruit, black cherries, liquorice, red candy and notes of toasted cereal grain. Medium to lighter body, medium acidity with soft, silky tannins and flavors of red berries, sweet spice and underlying dark fruit notes and bramble. Balanced finish with persistent spicy notes.

The 2006 is a smooth, silky wine with both red fruit notes as well as darker notes that are perfectly integrated with the sweet spice notes that linger through the finish. Overall, a more seamless wine.

(Notes by the Wine & Spirit Archive (WSA) • Tasting date: Dec. 27, 2007)