



## Roads End Oregon Pinot Noir 2006

### *technical data*

#### COMPOSITION:

100 % Willamette Valley Oregon Pinot Noir:

- approx 30% **Canary Hill Vineyard**, Eola Hills AVA
- approx 35% **McCrone Vineyard**, Yamhill-Carlton AVA
- approx 35% **Russell-Grooters Vineyard**, Yamhill-Carlton AVA

**Average age of vines:** 17 Years

**Harvest dates:** October 4–10, 2006

#### FINISHED WINE:

<b>Residual sugar:</b>	0.15%
<b>pH:</b>	3.70
<b>Titrateable Acidity (TA):</b>	0.57 g/100mL
<b>Alcohol:</b>	13.70 % vol
<b>Cooperage:</b>	Cadus, Ermitage, François Fere ~50% new oak, ~50% one-year-old oak
<b>Time in Barrel:</b>	10 months
<b>Release Date:</b>	October 16, 2007
<b>Total Production:</b>	600 cases

**Canary Hill** vineyard, located in the southern Eola Hills AVA on volcanic soils, is a vineyard of ownrooted Pommard clone. Planted in the early 80's, its fruit yields rich, forward cherry and cola notes.

**McCrone** vineyard, north of Carlton city in the Yamhill-Carlton AVA, is on marine sedimentary soils providing deep color and darker fruit.

**Russell-Grooters** vineyard, our own estate vineyard planted on well-drained Wellsdale sedimentary soils, makes its début in the 2006 Roads End. 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:**

Clear pale to medium ruby (lighter in color than the 2005), with bright pink rim. Medium intense aromas of red fruit, strawberry candies, blackberries, cedar, violets and flowers. Sweet, ripe fruit on the nose. Medium body, medium acidity and medium tannins with flavors of plums, cherries, blackberries, and sweet spice (cinnamon and cloves), with some brambly notes. A bit sweeter, weightier and more concentrated than the 2005.

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