



CAPE LOOKOUT OREGON PINOT NOIR 2007

TECHNICAL DATA

COMPOSITION:

100% Willamette Valley Oregon Pinot Noir

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

Average age of vines: 5 Years

Harvest dates: October 3–10, 2007

FINISHED WINE:

Glu+fru: <0.02 g/100ml

pH: 3.87

Titrateable Acidity (TA): 0.48 g/100mL

Alcohol: 13.38 % vol

Cooperage: Cadus, Ermitage: ~50% new oak, ~50% one-year-old and older oak

Time in Barrel: 10 months

Release Date: October 17, 2008

Total Production: 170 cases

Russell-Grooters vineyard, our own estate vineyard planted on well-drained Wellsdale sedimentary soils, makes its second appearance in the 2007 Roads End. First planted in 2003, it features 777 Dijon on *Riparia Gloire* rootstock, and Wädenswil and 828 Pommard on both 3309 and 101-14 rootstocks. These vines yield bright, intense fruit notes all the way from blueberry and black cherry to plum and cassis.

WSA Tasting Panel notes:

Bright, medium ruby. Youthful, medium-intense aromas of very ripe, concentrated strawberries, cherries and plums are backed by earthy, foresty notes. On the palate the wine shows medium acid and low to medium tannin with fuller body. Concentrated flavors of ripe raspberries, cherries, and blackberries dominate with woody notes and herbal flavors rounding out the medium to long finish.

(Notes by the [Wine & Spirit Archive \(WSA\)](#) • Tasting date: March 16, 2009)