



ROADS END OREGON PINOT NOIR 2007

TECHNICAL DATA

COMPOSITION:

100% Willamette Valley Oregon Pinot Noir

- approx 20% **Meredith Mitchell Vineyard**, McMinnville AVA
- approx 15% **Nysa Vineyard**, Dundee Hills AVA
- approx 65% **Russell-Grooters Vineyard**, Yamhill-Carlton AVA

Average age of vines: 16 Years

Harvest dates: October 3–10, 2007

FINISHED WINE:

Glu+fru: <0.02 g/100ml

pH: 3.79

Titrateable Acidity (TA): 0.51 g/100mL

Alcohol: 13.23 % vol

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

Time in Barrel: 10 months

Release Date: November 17, 2008

Total Production: 740 cases

Meredith Mitchell vineyard, located southwest of the city of McMinnville in the McMinnville AVA, was planted in 1988 on thin Yamhill-variety soils, with broken basalt scattered throughout. Low yields, rocky soil, and pronounced ripeness with driving acidity contribute to a jammy intensity.

Nysa vineyard, in the Dundee Hills AVA, is on volcanic Jory soil with basalt bedrock 8–12 feet below the surface. It was first planted in 1990 on own-rooted Pommard and Wädenswil followed by 2000 plantings of resistant stock grafted to the 115 Dijon clone and finally plantings of Pommard on resistant rootstock after 2004.

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 contribute bright, intense fruit notes all the way from blueberry and black cherry to plum and cassis.

WSA Tasting Panel notes:

Bright, pale to medium ruby with medium-intense, youthful aromas of raspberries, strawberries and cherries. Hints of spice and mint are in the background. On the palate, the wine shows low to medium tannin and body, and balanced (medium) acidity lifts and supports the flavors of bright red fruit — strawberries and cranberries. Brambly, herbal and floral notes round out the picture and become particularly apparent on the finish.

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