



PUDDING RIVER

Wine Cellars

2006 Estate Pinot Noir

Product Notes: Our Estate Pinot Noir is produced from our four acre vineyard surrounding the winery. The vineyard is planted with three of our favorite clones of Pinot Noir that we ferment and age in separate lots and then blend to make the final wine just prior to bottling.

Appellation: Willamette Valley, USA

Varietal Composition: 100% Pinot Noir, a blend of 60% Pommard Clone, 30% Dijon 115 Clone, and 10% Dijon 777 Clone

Harvest Data: Harvested October 2, 2006
Brix - 24.5
Crop Load - 3 Tons/Acre

Wine Chemistry: pH - 3.6
TA - 6.0 g/L
Alc. - 14.5%

Vineyard Source: Pudding River Estate, Salem, Oregon

Cellar Treatment: Fermented with indigenous and commercial yeast strains.
Aged 10 months in 100% French oak on original yeast lees
30% new French oak
Full malolactic fermentation

Date Bottled: September 23, 2007

Production: 450 cases (750 ml)

Release Date: November 3, 2007

Tasting Notes

From the initial warm, maple syrup bouquet as you sniff your glass to the lush blackberry fruit and warm spices on the palate, this wine delivers a myriad of flavors. As you sip, it will continue to evolve through the fine vanilla tannins on the long lasting finish. Pair with mushroom, lamb, or pork dishes.