

Arcane Cellars

2006 Pinot Noir Reserve



Vineyard Sources:

Kelley Vineyard
Dundee Hills, Willamette Valley

Barrel Aging Profile:

15 months aging in 100% French oak.
25% of the barrels were new.

Tasting Notes:

From the volcanic jory soils of the Dundee Hills, this Pinot Noir has aromas of red cherry, dry leaves, smoke and cedar. Fine, integrated tannins provide a pleasing structure and a supple, smooth velvety texture to the wine. On the finish, there are lingering flavors of strawberry jam, caramel, vanilla and cloves. A blend of Pommard and Dijon 777 clones.

Food Pairings: This wine pairs well with game fish such as Salmon, Halibut and Sturgeon, roasted meats and dishes with wild mushrooms.

Release Date: May 2008

Cases Produced: 105

GOLD MEDAL 2008 West Coast Wine Competition (Sonoma, CA)

Winemaking:

Destemmed without crushing into one-ton open top fermentors. Cold soaked for seven days at 50F, followed by direct inoculation of must. Punched down by hand two to three times a day during fermentation which reached a maximum temperature of 90F. Total extraction time of 21 days on the skins. Lots were pressed off at between 1 and 3 brix then settled for 3 days before transferring to oak barrels where primary fermentation completed. Secondary fermentation occurred naturally without inoculation the following Spring. Bottled unfinned and unfiltered in February, 2008.

Technical Data:

Harvest Date: September 27, 2006

Brix at Harvest: 25.8

Alcohol: 14.5% TA: 5.4g/L

pH: 3.64

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