

Arcane Cellars

2007 Pinot Noir
Willamette Valley



Vineyard Sources:

45 % Laurel Vineyard, Chehalem Mountains
55 % Hall Family Vineyard, Willamette Valley

Barrel Aging Profile:

12 months aging in 100% French oak.
30% of the barrels were new.

Tasting Notes:

Dark, earthy aromas of black cherry and raspberry give way to flavors of red currant, caramel and vanilla. Further complexity comes across in spicy aromas of black pepper, smoke and forest floor. The wine has fine, integrated tannins, and a long silky finish.

Food Pairings: Game fish such as salmon, halibut and sturgeon, wild mushrooms and roasted meats, particularly lamb, duck or venison.

Release Date: November 2008

Cases Produced: 594

88 POINTS - Wine Enthusiast Magazine (February 2009)

SILVER MEDAL - 2009 Grand Harvest Awards (Napa, 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 88F. Total extraction time of 21 days on the skins. Lots were pressed off at between 0 and 2 brix then settled for 3 days before transferring to oak barrels where primary fermentation completed. Secondary fermentation occurred at low temperature after inoculation throughout the winter and following spring.

Technical Data:

Harvest Date: October 13-15, 2007

Brix at Harvest: 23.3

Alcohol: 13.1%

TA: 5.7 g/L

pH: 3.69

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