

2006

OREGON PINOT NOIR

TASTING NOTES

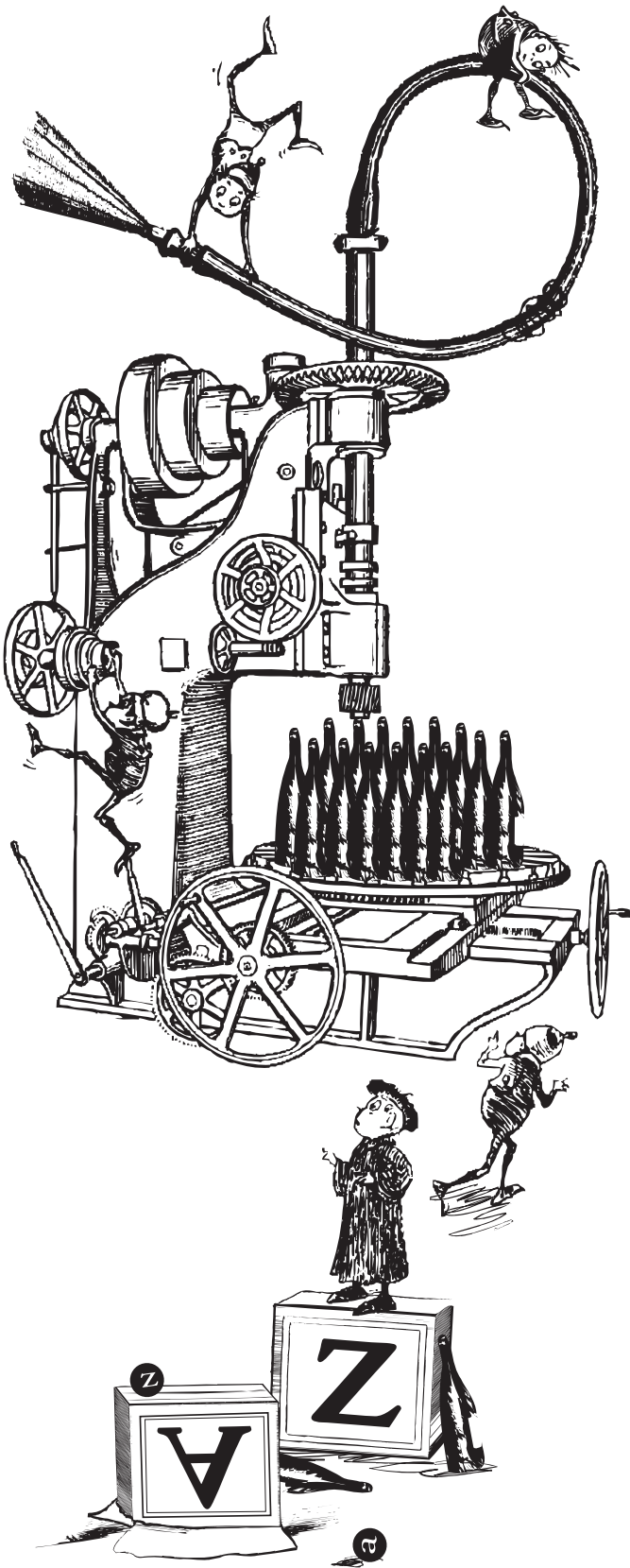
Clear and vibrant, the initial aromas of this wine are of raspberries, blueberries, baking spices, and Bing cherries but evolve to the more complex aromas of clean earth, minerals, smoke, red currants and flint. The mouth fulfills the expectations promised by the aromatics and has a rich texture, good acidity and a strong structure. The 2006 A to Z Pinot Noir shows great poise, concentrated depth and purity within a lacy framework. Rich, classically proportioned and built for mid-term aging.

WINE

The 2006 A to Z Oregon Pinot Noir is blended from wines made from at least sixteen different vineyards representing all of the Oregon AVAs that grow Pinot Noir. We take great care over many months in crafting one cuvee each vintage, a complex blend that embodies the Essence of Oregon Pinot Noir. Bottled in July and August 2007, we made 51,000 - 750 ml bottle cases.

VINTAGE

The 2006 Oregon growing season started late and wet necessitating more sprays than normal to keep the mildew at bay. Great weather during flowering set the largest crop that we have seen in a few years, a still modest 2.5 tons/acre average as opposed to 1.4 – 1.8 tons/acre as in 2003, 2004 and 2005. Thankfully, the increased tonnage was due to more clusters not increased cluster or berry size. A gorgeous summer heated dramatically in June and July, but cooled appreciably in August to begin a soft, slow slide into harvest. The Willamette Valley heated up again pushing the small berries into overdrive and launching an early harvest for Pinot Noir.



OREGONICALLY GROWN™

A to Z