

## 2007 Pinot Noir 225 cases

### Tasting Notes

Years of work retraining and revitalizing this block of old Pinot Noir vines has been paying off. Rich ruby red color. The opulent nose starts with cherry, cranberry and strawberry mingling with morel mushroom and fresh cracked black pepper. The palate flows through red raspberry, cherry, and hints of forest floor. The overall impression of juicy, red fruit is complemented by bright acidity and subtle flavors of pepper and licorice. The wine is beautiful, with enough acid and silky tannins to really shine with 3-5 years bottle age. Here is a wine that proves great Pinot Noir can be grown in Washington.



### Harvest Notes

Vineyard: Celilo  
Appellation: Columbia Gorge  
Year Planted: 1972  
Harvest Dates: late October  
Varietals: 100% Pinot noir

### Vineyard

We first became aquatinted with Rick Ensminger, the vineyard manager for Celilo, in 1997. We were well aware of the reputation for both Chardonnay and Gewurztraminer produced from this vineyard and were pleasantly surprised to discover the two acre block of Pinot Noir planted there in 1972. Since this discovery, we have given special attention to lower yields and canopy management on this block to create a distinctive and concentrated Pinot Noir. The vineyard sits directly on the crest of the Cascade Mountains on a bluff 1000' in elevation overlooking the Columbia River Gorge. This is unique environment where marine, desert and alpine climates intersect to provide weather patterns perfect for distinctive Pinot Noir. Rows are oriented north south and the vines are trained to a Scott-Henry trellis. Clusters are thinned to one per shoot with all shoulders cut off to maintain yields of less than 2 tons per acre. Soils are above volcanic loams and are dry farmed.

### Vinification

The fruit is hand harvested and transported to the winery in the early morning. The fruit is de-stemmed into fermenters with 10-30% whole clusters added. Cold soaked for 2-5 days followed by inoculated fermentation in open top fermenters. Pressed at dryness and barreled on heavy lees in French oak barrels (30% new). Bottled in 11 months.