

DOMAINE COTEAU PINOT NOIR

Production: 1,700 cases (750 ml)

Release Date: October 2007

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Winemaker Notes

- A sunny and warm summer produced fully-ripe fruit with little disease pressure in 2006. Brix's averaged 24 with several lots reaching almost 25. The incoming pH averaged 3.2.
- The fruit was hand-harvested at the vineyard and hard-sorted at the winery prior to destemming into 1.5 ton fermentors.
- Great depth of color with dark, aromatic spice. Very complex flavors with good balance. This 100 percent estate-grown Oregon Pinot Noir will continue to improve in the bottle over the next two to six years.

Vineyard

- High-density vineyards (2,437 plants/acre) with an average yield of 2.35 tons/acre in 2006 (1.92 pounds of fruit per vine).
- Pinot Noir clones used in this wine – Pommard, Dijon 113, 114, 115, 667, 777 and 828.

Fermentation

- Cold soak, 3-5 days
- Both commercial and indigenous yeast used
- Temperature range: 75-92 degrees F
- Dryness reached after 8 days
- Malolactic fermentation – 100%
- Alcohol – 14.2%

Barrel Aging (11 months)

- New French oak (33%)
- One year old French oak (33%)
- Two year old French oak (33%)