



2007 Patton Valley Vineyard Estate Pinot Noir Willamette Valley AVA

Harvest Dates:
Sept. 29; Oct. 5, 6,
7, 13, 2007

Elevage:
11 months in 45% new
French oak

Clones:
115, Wadenswil, 777,
Pommard

Alcohol:
13.3%

pH:
3.6

Bottled unfined and
unfiltered.

2456 cases produced

Grapes sourced
exclusively from our
Certified Sustainable
estate vineyard.

Patton Valley Vineyard
is dedicated to the
preservation of our
finite resources, and
employs sustainable
practices in both the
vineyard and the
winery. As a result,
we have earned
Salmon Safe and
LIVE certifications.
We are proud to bear
the Oregon Certified
Sustainable logo.



The Vintage

The 2007 growing season started off strong with a warm spring and continued moderate temperatures through the summer. With this ideal fruit maturation leading into the end of September, the rains began and persisted through October. Careful crop load management practices led to fully ripened fruit, even with cooler than normal temperatures. It is because of this diligent vineyard management that the vines and grapes withstood the pressure of mildew. October's cool nights prevented problems with botrytis, and when the rains subsided and the warmth returned, expert vineyard management again came into play to minimize the potential threat of botrytis. A challenging harvest, the wines display fully developed flavors with racy acidity.

The Wine

The 2007 Patton Valley Vineyard Pinot noir exhibits a nose of smoke, Bing cherry pie, damp forest floor, clove and allspice. The wine enters the mouth gently, round and smooth with bright red fruits. On the mid-palate it expand with red and black cherries, mysterious and complex balsamic notes, sweet vanilla and spices. The heart of the wine is a racy acidic core, wrapped with rich cream that accelerates across the palate. The wine finishes with lingering, firm-yet-polished tannins, and flavors reminiscent of baking chocolate and bramble. The wine's elegance, layered complexity and movement on the palate are indicative of the cool vintage and are hallmarks of classic Oregon Pinot noir. Approachable now, the aromatics and layers of flavors should become more complex with cellaring for 7 years or more.