

MAHONIA VINEYARD



Mahonia aquifolium
Oregon Grape

Pinot Noir

2006

ALC. 12.5% BY VOL.

WILLAMETTE VALLEY • OREGON

2006 PINOT NOIR TECHNICAL DATA

Grape Type: Pinot Noir

Clones: Pommard & Dijon

Soil Type: Jory

Appellation: Willamette Valley

Harvest Date: October 2006

Harvest Statistics:

Brix: 22°

PH: 3.12

T.A.: 8.65 g/L

Alcohol: 12.5%

Bottling Date: August 2007

Cases Bottled: 50

Release Date: February 2008

2006 VINTAGE NOTES

Thanks to favorable weather at bloom and an extended growing season, Oregon's 2006 vintage was characterized by that rare combination of plentiful crop yields, a warm and dry growing season, and modest disease pressure. The resulting wines were rich and hedonistic, with higher sugar and alcohol levels.

TASTING NOTES

Characteristic of the '06 vintage, this wine shows intense fruit aromas of blackberry, raspberry, and blackcurrant. The flavors lean toward earthy notes and there is a subtle spiciness and a hint of cinnamon on the palate.

WINEMAKER'S NOTES

2006 Mahonia Pinot noir was fermented in 400 gallon, open-top vats, the wine was aged for 10 months in predominately older French oak barrels with about 25% new oak. It was racked gently off the sediment twice for clarity prior to bottling and was not filtered

PAIRING SUGGESTIONS

Pinot noir is well-suited to pair with poultry, beef, fish, ham, lamb and pork. It will play well with creamy sauces, spicy seasonings and may just be one of the world's most versatile food wines.

