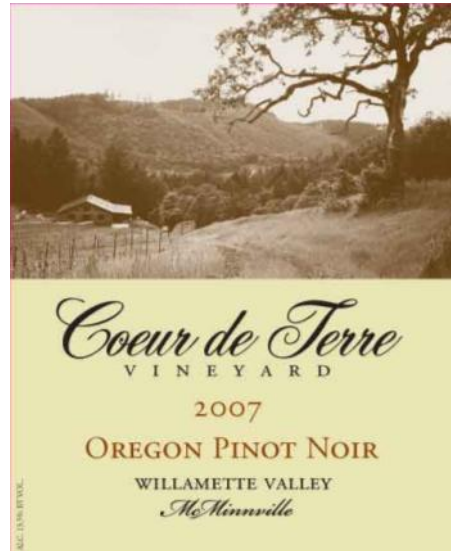




Coeur de Terre
V I N E Y A R D

Handcrafted – Organically Farmed – Artisanal Wines

2007 OREGON PINOT NOIR



Harvest Date: October 14th, 2007

Brix at Harvest: 22.8

Finished TA: 6.4

Finished PH: 3.65

Vineyard/ Blocks: Coeur de Terre Oregon Pinot Noir is estate grown fruit only, using a selection from Renelle's Block, Sarah Jane's Block, Abby's Block, and Tallulah's Run. The Oregon Pinot Noir bottling makes use of vibrant fruit from younger vines combine with more mature fruit from Renelle's Block for structure and balance. All CdT Vineyard blocks are farmed organically.

Winemaking: Cold soak for 3 days at 50°F, fermented to a maximum temperature of 89°F over 7 days, and then free run and press directly to barrel (combination of indigenous and commercial yeasts). All barrels were left on lees preferentially and only racked if necessary. We used commercial ML culture and prefer slow ML ferments in cool cellar. Final barrel selection was transferred to tank for blending, allowing to marry and settle for clarification (no filter or fining) before bottling.

Aging: 11 months in Barrel, New Oak 30%, Once Fills 30%, Twice Fills 30%, Neutral 10%.

Bottled: September 18, 2008

Alcohol: 12.7

Cases Produced: 425

Release Date: *April 15th, 2009*

Tasting Notes: Brilliant red color lures you in with signature Coeur de Terre earthy aromatics followed by notes of exotic spice, cherry, cola and butterscotch hints. Palette begins by hinting at the vibrancy with initial bright cherry and strawberry tones, followed by a deep layered texture of brambles, spice, minerals and smoky toast.