



2006 “DEUX VERRES” RESERVE PINOT NOIR

Production: 981 cases
Bottled: December 18, 2007
Release Date: March 2008
Suggested Retail: \$45.00

Jacques Tardy, Winemaker

The Vintage

The 2006 growing season started a little later than normal by a week to 10 days. Bud break happened in the latter part of April. May and June turned out to be warm, with plenty of showers; and bloom was right on time, starting mid June in the Willamette Valley with some cool weather that did not limit the fruit set. The summer was dry and warm and the vines grew with a lot more vigor than in previous years. The vineyard crew had to work harder this year to control shade in the canopy by doing more row edging and leaf pulling. We also had to do a more severe green harvest due to the large quantity and size of the clusters. The second crop was also very large and had to be removed. All of our fruit was hand picked, beautifully ripe and clean.

The Vineyards

Nine distinct vineyards are represented in this beautiful Pinot. Distinctive by Appellation:
Dundee Hills AVA: La Colina Vineyard (29.21%)...Bella Vida Vineyard (14.61%)...Olson Estate Vineyard (2.25%)
Eola-Amity Hills AVA: Anden Vineyard (20.22%)...Temperance Hill (6.74%)... Vanjohn (6.74%)
Chehalem Mountains AVA: Hawks View Vineyard (8.99%)
McMinnville AVA: Hyland Vineyard (4.49%)
Willamette Valley AVA: Battle Creek Vineyard (6.74%)

The Cellar

The 2006 “Deux Verres” Pinot noir aged for 13 months in 26.97% new French oak, 30.31% one year old barrels, and 8.99% two year old barrels. Although some representative vineyard’s best barrels are in their respective Single Vineyard Designate bottling, the exceptional quality of additional barrels warrants inclusion in this special blend.

The Wine

The 2006 “Deux Verres” aroma is forward, displaying red and dark cherries, raspberry jam and chocolate. The flavors display a sweet mix of cherries with more red cherries showing at first, followed by a mix of dark cherries-blackberries and dark chocolate. The mouthfeel is rich and long, displaying the same dark cherries-blackberries and chocolate. The wine has a solid structure with sweet and round tannins, displaying the Pinot noir delicate mouthfeel.

Wine Data

pH 3.66
Total acidity (T.A.) 0.62gr/100ml
Residual sugar (R.S.) 0.03gr/100ml
Alcohol 14.35%

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”