



2007 Arcus Estate Oregon Pinot Noir

ORIGIN: Arcus, meaning 'bow' in Latin, describes our estate vineyard that wraps around both sides of a small valley in the heart of the Dundee Hills. Capturing the distinctive terroir of this single vineyard, the 2007 Arcus Estate rewards Pinot noir devotees with an expansive nose, compelling mid-palate, elegant finish, and a superior expression of the varietal.

VINEYARD: The vines at Arcus Estate are planted on steep slopes that complicate farming, but consistently produce intensely flavored, rich fruit. This wine was made from plantings of self-rooted Pommard clone blended with Dijon clones 777, 667 and 115 grown on south, southeast and west facing slopes. The grapes for the 2007 Arcus Estate were hand harvested between September 24 and 27, 2007 based on each block's optimal physiological ripeness.

WINEMAKING: Fermentation for the 2007 Arcus Estate was conducted in both stainless steel and wooden, open top fermentors utilizing an average of 3% whole clusters. The fruit was hand sorted and soaked cold for an average five to eight days then fermented entirely by indigenous yeasts under temperature controlled conditions. Vats were punched down manually one to three times per day during fermentation, then let to soak for additional post-fermentation maceration. After 21 days in tank, the wine was sent via gravity to 62% new French oak Damsy, Francois Freres and Tonnellerie Rousseau barrels where it aged in our caves for 11 months prior to bottling. The 2007 Arcus Estate was bottled in February, 2009 without fining or filtration.

TASTING NOTES: This wine opens with a beautifully aromatic nose of violet, cherry blossom, fennel, sweet cherry and clean earth. The palate is lively, with a bright acidity announcing focused flavors of Bing cherry, white peach and forest floor. A pretty, floral density to the palate lends a subtle, elegant structure, creating a linear and focused whole. Expressive and elegant, the 2007 Arcus Estate is open and vibrant now but can develop with five to eight years of proper cellaring.