



2007 Renegade Ridge Estate Oregon Pinot Noir

ORIGIN: Renegade Ridge Estate is a twelve acre vineyard contiguous to our Archery Summit Estate in the Dundee Hills. Soils are basaltic Jory and the vines are planted between 400 and 500 feet in elevation. On this our only predominately east facing slope, Dijon clones are matched to select rootstocks and exhibit pronounced aromas, bright flavors and elegant texture.

VINEYARD: The grapes for the 2007 Renegade Ridge Estate were hand harvested between September 28 and October 6, 2007 from five separate blocks containing Dijon clones 114 and 667. This vineyard has been biodynamically farmed since March 2004.

WINEMAKING: The for the 2007 Renegade Ridge Estate grapes were gently picked and sorted by hand, then fermented in both wooden and stainless steel open top fermentors. The fruit was soaked cold for five to eight days before being fermented entirely by indigenous yeasts under temperature controlled conditions. Vats were punched down manually one to three times per day during fermentation and let to soak for limited post-fermentation maceration. After 17 days in tank, the wine was sent to 65% new French oak Francois Freres, Sirugue, Mercurey and Sylvain barrels for aging and remained there for ten months prior to bottling without fining or filtration in February, 2009.

TASTING NOTES: This wine opens with lifted aromas of candied red currant, mountain huckleberry, dried apricot and crushed rose petals. On the palate, a vibrant mix of fresh berry, wet stone, peppercorn and floral flavors are supported by supple tannins, bringing balance to this contained and focused wine. The elegant finish lingers with deeper notes of dark cherry, cocoa powder and orange zest. The 2007 Renegade Ridge is ready to be enjoyed now but may also improve with proper cellaring over the next three to eight years.