

2007 ESTATE PINOT NOIR WILLAMETTE VALLEY

Witness Tree Vineyard is a **100 acre estate**, currently planted to **52 acres of vine**, nestled in the Eola hills of Oregon's Willamette valley. As winegrowers, we believe that only by cultivating our own grapes can we make the finest wines; **Low yields in the vineyard**, and **minimal handling in the winery** allow us to create wines of depth, elegance, concentration, and character. This wine is the ultimate expression of the earth from which it was born – **distinctly representing the Eola-Amity Hills wingrowing region**.

The forty-two acres of Pinot noir grown at Witness Tree Vineyard are planted to the **Pommard**, **Wadenvil**, and **Dijon clones 113,115**, and 777. During harvest it is not unusual for there to be several picking dates, as the individual clones and sections of the vineyard often reach peak-ripeness at different times.

In 2007, following an evenly warm growing season, harvest of our estate Pinot noir began September 27th and lasted until October 7th. Due to on-again, off-again rain storms the 2007 harvest was one of the more challenging harvests that winegrowers in the Willamette valley have faced in several years. The biggest advantage that we had here at Witness Tree was our skilled, year-round, vineyard crew consisting of our Vineyard Foreman of thirteen years and his crew of four full-time workers. Their dedication allowed us to pick during the dry periods between storms, allowing us to harvest only the highest quality fruit, and adding to the success of the 2007 vintage.

In the winery, our talented crew **carefully sorted**, and **processed only the highest quality fruit**. After fermentation the wine is pressed, settled, and racked to French oak barrels (about one-third new) where the wine is then **aged for ten months in French oak cooperage**. Prior to bottling the wine was gently removed from barrel, and **bottled without fining or filtration**.

All said and done we are very pleased with the quality of the Pinot noir that we harvested in 2007 – Fruit that produced **wines for the Pinot purists**.

Garnet in color, the **2007Witness Tree** "*Estate*" **Pinot Noir** is **elegant and graceful**. The nose is **replete with aromas of chocolate, black cherry, vanilla and spice**. On the palate, lively fruit flavors are balanced by well-integrated French oak, tannin, and acidity. Enjoy this wine with traditional beef and lamb dishes as well as smoked salmon, pork, and cheese. Given its depth, complexity and structure, this wine will be tempting to drink it in its youth, but will also continue to develop in the bottle and provide rewarding drinking for many years to come.

Vineyard Yield: 2.18 tons / acre Vine age: 26 years (at harvest in 2007) Type of Barrels: 60-gallon Burgundy barrels – Alliers and Voges Forest Oak – Medium and Medium+toast Total Production: 4216 cases Titratable Acidity: 5.1 grams/liter pH: 3.64 Alcohol: 13.6 %

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