



WITNESS TREE VINEYARD

2006

VINTAGE SELECT

PINOT NOIR

WILLAMETTE VALLEY
ESTATE-BOTTLED

Witness Tree Vineyard "Vintage Select" Pinot Noir represents our premier achievements in both winegrowing and winemaking. Our 100-acre estate, nestled in the **Eola-Amity Hills** of the **Northern Willamette Valley** of Oregon, has only **51 ½ acres under vine**. A long track record of hands-on management in this tiny vineyard provides us the advantage of identifying the **individual characteristics of each distinct micro-climate** in our domain. Over time, certain "**sweet spots**" in the vineyard have asserted their **uniqueness**. It is from these "**vineyard selections**" that the **2005 Witness Tree Vineyard "Vintage Select" Pinot Noir** has been created – blending the **distinctive flavors and textures** produced by the varying soil types, vine ages, clonal-selections and sun-exposures from our terrain. This wine represents the **penultimate marriage of low-input viticulture (grape-growing) with judicious minimalist viniculture (winemaking)**.

We had **forty acres of Pinot Noir** in production at **Witness Tree Vineyard in 2006**, planted to the **Pommard, Wadensvil, Dijon 113, Dijon 115, and Dijon 777 clones**. 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. Following **an ideal growing season**, harvest of Pinot Noir in 2006 began on September 26th and ran for two weeks. In the winery, the fruit was fermented using only **native yeast**, pressed, allowed to settle, and then transferred to **new tight-grained French oak barrels (twenty-eight in all)** where the wine **aged for ten months**. Prior to bottling the wine was gently removed from barrel and **bottled without fining or filtration**. Because of this, the wine may throw a small amount of sediment over time - a sure sign of the minimal handling that this wine received.

Very dark in color, **2006 Witness Tree "Vintage Select" Pinot Noir** is packed with aromas of black fruits, vanilla and exotic spices. On the palate, dense "jammy" fruit flavors are balanced by a substantial contribution of new 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, concentration, 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: 1.92 tons / acre

Vine age: 25 years (at harvest in 2005)

**Type of Barrels: 60-gallon Burgundy barrels –
Alliers and Voges Forest Oak –
Medium and Medium+toast**

Total Production: 672 cases

Titrateable Acidity: 6.1 grams/liter

pH: 3.65

Alcohol: 14.4 %

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