



Viticultural Data:

Vine Age: 22 years
Yield: 2.5 tons/acre
Harvest Sugars: 21 Brix

Enological Data:

pH: 3.80
Bottled: August 2008
6 Bottle Cases
Produced: 580

2007 Pinot Noir La Bohème

The La Bohème Vineyard, planted in 1985, is now a 17-acre high-density site comprised of Pinot Noir grapes selected from the original Estate Pommard planting. The individual vines were isolated and chosen for their small clusters and berries with intense flavors, both characteristics of the world's finest Pinot Noirs. This picturesque vineyard rises to 800', overlooking the winery and original Estate vineyards, making it one of the highest elevations sites in the Willamette Valley. This steep hillside vineyard undergoes extensive pruning and cluster thinning to limit yields and maximize ripening in order to concentrate the fruit. La Bohème has been served twice at the White House, on the first occasion with herb-crusted pheasant breast at a state dinner for Helmut Kohl and the second dinner party with loin of lamb. Traditionally this is a seductive wine that would also compliment grilled salmon, veal or beef.



Vintage 2007 is one that will certainly be discussed. Some say it's a grower's year, where meticulous thinning, canopy management and spray routines helped the fruit left hanging on the vine. Others maintain this is a winemaker's year, where the most experienced and agile artists will be able to take the fruit given by Mother Nature and craft some outstanding wines. All agree that it brought some challenges, yet with the rain reminiscent of 2005 and much less than the last really rainy harvest

of 1997, most in the valley know how to adapt; taking advantage of this year's attributes such as lower sugars (lower alcohols) and higher acids. We love the classic cool Oregon climate in this year, which should give us more finesse rather than extraction and possibly even better ageability. This vintage will have stellar wines, just perhaps with more variability.