



ATTICUS

FOUR CULTURES, TWO FAMILIES, ONE DREAM...

WILLAMETTE VALLEY • PINOT NOIR • 2006

The grapes for our 2006 Willamette Valley Pinot Noir were handpicked from Yamhill Springs and Hawk's View Vineyards, combining Wadenswil and 777 clones, with the majority coming from Hawk's View. Grapes from each vineyard were fermented separately and the wine that went into this blend spent 7 months in mostly neutral French oak (less than 20%). After racking and blending, the wine spent 2 months in newer French oak (38%) to gain perfume and "sweetness" before bottling on August 4th, 2007. Together with our winemaker Scott Shull, from Raptor Ridge, our goal was to continue with the general spirit of our 05, creating an elegant and approachable wine that would reflect the earth and let the fruit shine. The nose is brimming with Italian plum, hints of sweet dry figs, brown baking spices and a delicate earthiness. Fleshy on the palate, reflecting the beautiful plum notes and sweet spices, this wine is round and velvety with hints of licorice on the finish.

Hawk's View Vineyard

Planted primarily 15 years ago (with some blocks added in 1997 and 1998), this vineyard is located on the Chehalem Ridge in Washington County and is planted on Laurelwood soils at an altitude ranging from 250 to 500 feet. The vineyard was purchased by the Kemp family in 2002 whose philosophy is centered on low input farming practices to produce premium Pinot Noir grapes. Grapes for this vintage were picked on October 4th, with a chemistry of 24.7 Brix, 6.7 g/L TA, and 3.33 PH. We chose the majority of our blend to come from this vineyard because the grapes were more in tune with the lighter, more elegant style that we strive for in the Willamette Valley.

Yamhill Springs Vineyard

Planted 18 years ago, Yamhill Springs Vineyard is located in the extreme western edge of the Willamette Valley in the Yamhill-Carlton AVA, 11 miles west of Yamhill, Oregon. The vineyard is planted on Peavine soils and it sits in the foothills of the coastal range rolling from 450 to 600 feet in altitude. The vineyard block used for our wine is all planted to the Wadenswil clone which typically produces grapes with beautiful perfume and strong berry and cherry notes. Due to its proximity to the coast range, it is a cool vineyard site and often late to ripen. However, in 2006, the warmer vintage produced riper and more concentrated fruit. Grapes for this vintage were picked on October 12th, with a chemistry of 25.6 Brix, 5.8 g/L TA, and 3.34 PH. The vineyard is owned by the Young family.

Our Winemaker

We feel very fortunate to have the very experienced and talented Scott Shull of Raptor Ridge as our winemaker. Scott has numerous outstanding vintages under his belt. We were drawn to his perceptive approach to winemaking. He firmly believes that by having a close hand in vineyard management, yielding to the will of the grapes and using some intuition, a true expression of Oregon Pinot Noir can be created. If you would like to learn more about Scott please visit www.raptorridge.com

224 cases of this wine were made.

...to establish a family owned winery embracing Oregon's values of nurturing the land and the future. Our goal is to create elegant and approachable wines that will reflect the earth and let the fruit shine. From our dream to your glass...

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