

## ***Seven Springs Vineyard***

*“One of Oregon’s finest, most consistent vineyards,”* according to The Wine Advocate. There is no vineyard in the Willamette Valley more highly valued by winemakers than Seven Springs. Other vineyards may ripen their fruit earlier, but the few extra days of hang time at Seven Springs rewards you with great acid balance and focused red and black fruit.

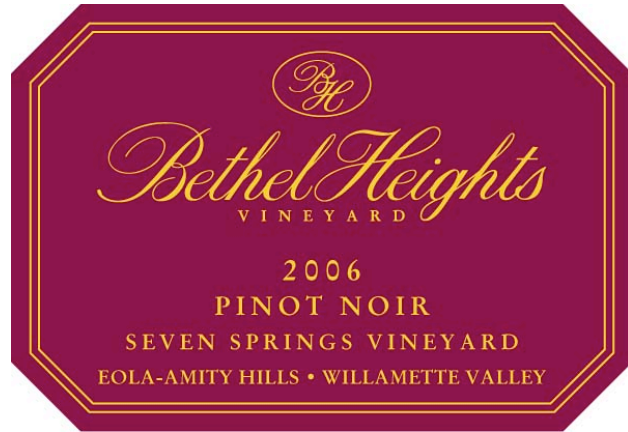
Seven Springs Vineyard is located on the eastern side of the Eola Hills ridge about five miles north of Bethel Heights. Established in 1982, over the years Seven Springs has provided fruit to many of the finest winemakers in the Willamette Valley. For years we have admired wines from this site. 2002 was the first vintage of Seven Springs for Bethel Heights. 2006 will be the last, for alas the entire vineyard has been leased to others for the next fifteen years.

The block of vines from which Bethel Heights received fruit in 2006 is composed of own-rooted Pommard clone Pinot noir planted in 1989.

### ***Certified Sustainably Grown***

Seven Springs Vineyard follows sustainable agricultural practices as certified by LIVE Inc and Salmon Safe™. **LIVE** is accredited under international standards of Integrated Production. **Salmon Safe™** certifies farming practices that restore and protect healthy streams and rivers. For details go to [www.liveinc.org](http://www.liveinc.org) and [www.salmonsafe.org](http://www.salmonsafe.org).

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2006 PINOT NOIR ♦ SEVEN SPRINGS VINEYARD

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Harvest date: October 11, 2006

Grapes at harvest: Brix: 24.8, pH: 3.38, TA: 6.9 gr/liter

Finished wine: Alcohol 13.8%, pH: 3.6, TA: 5.2 gr/liter

Barrel aged 15 months in French oak, 50% new barrels

95 cases bottled unfiltered, January 2008

Suggested Retail \$ 50

***The 2006 Vintage:*** As a general rule a large crop usually means a bit less concentration in the wines, but 2006 was an exception. Mother Nature provided the extra heat and light necessary to ripen a larger crop, and there was plenty of moisture in the soil at the beginning of the season to carry it through. Unlike 2003, another exceptionally warm vintage, in 2006 all the heat came in early to mid-summer (five days over 100° between May and July). Since the heat came before color change, rather than at the end of the season as it did in 2003, the grapes actually ripened in relatively cool conditions and therefore have more expressive fruit and more freshness than one might expect from a hot vintage. There was no rain to threaten the integrity of the fruit before the harvest.

***Vinification:*** Most of the fruit was destemmed, but 20% was left whole cluster. Fermentation started spontaneously after a five-day cold soak. The wine was barrel aged fifteen months and racked only once just prior to bottling.

***Tasting Notes:*** Aromatically this is typical Seven Springs, a seamless intermingling of primary raspberry and blueberry against an earthy, brambly background with hints of spicy clove, currant, anise, oak spice, pomegranate, and dusty red cherries. Lush entry on the palate; fresh raspberry flavors develop into stonefruit in the mid-palate. Well-integrated oak spice and firm but balanced tannins round out the wine.