

OKANOGAN

ESTATE & VINEYARDS

2006 PINOT NOIR

TASTING NOTES: This 2006 vintage exhibits is silky-smooth wine is a true delight as delicate flavors of ripe black cherry fruit mingle with complex earthiness. As a reflection of the limestone in the region, mineral and wet-stone characteristics are found in the front and carry on into the velvety mid-palate finishing with nuances of currant and spice on the round generous finish.

PAIRING SUGGESTIONS: Pair with pork roast, wild pheasant, or roasted turkey.

REGION: Okanogan Valley, North Central Washington State

VARIETAL CONTENT: 100% Pinot Noir

TECHNICAL DATA:

Alcohol: 14.1%

Acid: 6.25 g/l

pH: 3.69

RS: 0.02%

Aging: 12 months in French & European oak barrels

PRODUCTION & RELEASE INFORMATION:

Produced: 365 cases

Bottled: 9/07

Released: 10/09

WINEMAKER: Mike Buckmiller