



2006 Siduri Chehalem Mountains Pinot Noir

The Chehalem Mountains Appellation is Oregon's newest Appellation established in 2006. This Appellation encompasses the area directly southwest of Portland and, as such, is probably the coolest part of the Willamette Valley. We choose to source fruit from this cooler area because it is so distinctly Oregonian – and so radically different from the fruit that we source from California.

Specifically, the grapes from the Chehalem Mountains tend to ripen at lower sugars with higher levels of natural acidity. Fortunately, they also tend to show great physiological ripeness at these lower sugar levels and thus we are able to utilize some whole cluster fermentations with these wines. We believe this provides them with an additional level of complexity.

The 2006 Siduri Chehalem Mountains Pinot Noir is a blend of 52% Muirfield Vineyards, 37% Arbre Vert Vineyards, and 11% Beran Vineyards Pinot Noir. It contains both older Pommard Clone fruit (actually thought to be a Coury selection brought over from Burgundy as a “suitcase clone”) as well as some of the newer-to-America Dijon clones.

The 2006 Chehalem Mountains Pinot Noir has already received a 91 point rating from Pinot Report Magazine. It was described this way: “Medium ruby color; deep, smoky, spicy aromas; ripe, rich cherry flavors with spice and some smoky oak; silky texture; good structure and balance; long finish. Deep and smoky flavors make this a perfect match for grilled meats.” We simply think the wine tastes fantastic.

90 points *Wine Spectator*

280 cases produced

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