



SÉJOURNÉ

2006 PINOT NOIR

VIDON VINEYARD, CHEHALEM MOUNTAINS

TASTING NOTES

Our Vidon Vineyard Pinot Noir has notes of plum, vanilla, and spice. The velvety tannins lead to a long finish with hints of dark chocolate and cherry. This is an excellent accompaniment to traditional cuisine of Burgundy.

FOOD PAIRINGS

- ♣ Beef Burgundy
- ♣ Coq Au Vin - chicken in red wine with mushrooms
- ♣ Wood-fired steak

TECHNICAL DATA

Blend ----- 50% Dijon 115 clone,
50% Pommard clone

% Alcohol----- 14.5

pH ----- 3.45

Bottling Date----- May 2008

Cases Produced----- 50

WINEMAKER'S NOTES

This Pinot Noir features fruit sourced from Vidon Vineyards, a 20 acre parcel of land in the Chehalem Mountains 5 miles northwest of Newberg. Located on a southwest-facing slope at mid-level hill elevations, this site consistently produces rich, ripe, intense Pinot Noir.

The blend utilizes equal amounts of two clones. The Dijon 115 clone exhibits lush plum and chocolate with deep color, while Pommard adds bright cherry with bold structure and finish. The intensity of the 2006 vintage was seasoned with 18 months in French oak barrels, with 50% new oak barrels.

VINTAGE

2006 provided an exciting growing season across Oregon. Light September rains broke into an extended warm and dry October as a high pressure system brought in warm air from the hotter, drier Eastern regions of the state. Grapes from all Oregon growing regions reached full ripeness levels with the extended summer.

WINEMAKING

Steps were taken to ensure a premier wine:

- ♣ Hand-sorting of grape clusters to create a balanced and richly textured wine from select fruit
- ♣ Gentle destemming and prolonged low temperature skin contact to extract color and flavor without damaging fruit integrity
- ♣ Manual punch downs two to three times daily during fermentation for controlled extraction
- ♣ 18 month aging in French oak barrels, 50% new oak

ABOUT SÉJOURNÉ

Un homme Séjourné: Refreshed by rest, or leisure-taking, and thereby the more fit to return unto his former toil.

Séjourné is to be rested, to be resident in a place. We celebrate our first vineyard & winery estate, our place of rest, with Séjourné wines. These small-batch artisan wines feature premiere vineyards and are produced at the Séjourné estate.