



BRANDBORG
Umpqua Valley, Oregon

PINOT NOIR
Bench Lands

2006

ALC. 14.5% BY VOL

2006 Bench Lands Pinot Noir

We source fruit from a number of vineyards for this blend, all with close proximity to the Umpqua River. Some sites have stony alluvial river soils, some have sedimentary clays. All are influenced by the cool maritime air and fog that are drawn daily inland preserving fresh berry/cherry fruit and bright acidity.

The wine is a beautiful garnet red rimmed with violet. The aroma is lush with dark cherry, blue berry and ripe plums. The bouquet is filled with toast and spice, showing nutmeg, cinnamon and cloves. The flavors abound with blueberries and cranberries with overtones of pomegranate with dark cherries. The mouthfeel is full, pleasing and warm with a long toasty finish.

All of our pinots are made the same way. Small lots are fermented separately with hand punch downs, gently pressed and barreled "dirty" to 100% French oak, 33% new. This allows us to stir the lees and build structure and mouthfeel, while maintaining the minerality inherent in Umpqua Valley fruit. We feel this wine is a great value and should be enjoyed regularly.

Experiment with pairings, but right now I can imagine it with rotisserie grilled game hens stuffed with lemons, garlic and rosemary.

Bottled (cork free) September 2007 | 2961 cases
14.3% alcohol by volume

"COOLEST, COOL CLIMATE VARIETALS"