

LOCAL WINE COMPANY



Jigsaw Pinot Noir

Vintage: 2007

Appellation: Oregon

Varietal Composition: Pinot Noir

Vineyard Sources: Cattrall (Eola Hills), Zielinski (Eola Hills), Temperance Hill (Eola Hills), Echo (North Valley), North Ridge (Salem), JMD (Eola Hills), Coelho (Coastal Flats), several other vineyards throughout Oregon that complete the puzzle.

Vinification: 100% destemmed fruit, cold soaks up to 10 days, 1.5 ton lot fermentation with cultured and undetermined yeast, hand punch downs, maturation in 100% barrel (mostly French oak, one-year old-to-neutral) for 10 months, all lots kept separate, then blended and bottled in September 2008.

Vintage Notes: Cool vintage throughout the entire growing season resulting in extended hang time yielding more red fruit flavor profiles than in most previous vintages of the last decade. 2007 appears to be a superb vintage for pinot noir.

Tasting Notes: Vibrant ruby red color with the promise of complexity revealed through aromas of cherries and raspberries. Structure and balance on the palate with rich tones of earth, wild mushroom, spice and plums. For those who appreciate Burgundy, and who also enjoy concentrated, dense fruit-forward styles.

Winemaker: Tad Seestedt

Geek Box Snap Shot

Varietal(s): Pinot Noir
Clones: Pommard, 777, 667, 115, 114, 113 Wadensvil, Upright
Barrel: New/neutral French oak
Yeasts: BRG, RC 212, D 254, Champagne, 71 B
Brix: Avg. 24.1
Alc: 13.8%

Case Production: 800

