



# REX HILL

## *2007 Sims Vineyard Pinot Noir*

**APPELLATION:** Dundee Hills AVA  
**VARIETAL COMPOSITION:** 100% Pinot Noir  
**HARVEST DATA:** October 11th, 2007  
**VINEYARD SOURCES:** 100% Sims Vineyard  
**CELLAR TREATMENT:** 11 months oak elevage. 45% new French oak, 15% one year old, 40% neutral oak  
**DATE BOTTLED:** September 17th, 2008  
**PRODUCTION:** 155 cases  
**BOTTLING CHEMISTRY:** pH 3.64, TA 5.9, alcohol 13.5%

### VINTAGE NOTES:

The 2007 Oregon growing season started early and wet. The vintage was significantly cooler & wetter than what we are used to in the Willamette Valley. Even with the rain and cold the vineyards still marched towards maturity – albeit at a slower pace. Those who waited to pick and contained the disease pressure were rewarded with some beautiful grapes that produced wines of great delicacy, aromatic piquancy and fine tannins. The late bud-break and minor early-harvest rain translated to naturally balanced fruit and, subsequently, wines. Alcohol levels were restrained, acids exquisitely vivid and flavors are of fresh fruit rather than over-ripe, baked desserts. It was a growing season that separated the good farmers from the mediocre ones and the good sites from the average ones.

### TASTING NOTES:

This wine can be from nowhere else than the Dundee Hills. Warm and dusty with red cherries from fresh fruit through to baked cherry pie. The wine is spicy and seductive with nuances of juicy sun-dried plums, campfire smoke and molasses. The tannins are present but restrained, acidity is balanced and the finish pure. The quiet alcohol underlines the elegance of this wine.

LEGACY. COMMITMENT. HARMONY. QUALITY.

800.REXHILL 30835 N Hwy 99W Newberg, Oregon 97132 REXHILL.COM



# REX HILL

## *2007 Sims Vineyard Pinot Noir*

**APPELLATION:** Dundee Hills AVA  
**VARIETAL COMPOSITION:** 100% Pinot Noir  
**HARVEST DATA:** October 11th, 2007  
**VINEYARD SOURCES:** 100% Sims Vineyard  
**CELLAR TREATMENT:** 11 months oak elevage. 45% new French oak, 15% one year old, 40% neutral oak  
**DATE BOTTLED:** September 17th, 2008  
**PRODUCTION:** 155 cases  
**BOTTLING CHEMISTRY:** pH 3.64, TA 5.9, alcohol 13.5%

### VINTAGE NOTES:

The 2007 Oregon growing season started early and wet. The vintage was significantly cooler & wetter than what we are used to in the Willamette Valley. Even with the rain and cold the vineyards still marched towards maturity – albeit at a slower pace. Those who waited to pick and contained the disease pressure were rewarded with some beautiful grapes that produced wines of great delicacy, aromatic piquancy and fine tannins. The late bud-break and minor early-harvest rain translated to naturally balanced fruit and, subsequently, wines. Alcohol levels were restrained, acids exquisitely vivid and flavors are of fresh fruit rather than over-ripe, baked desserts. It was a growing season that separated the good farmers from the mediocre ones and the good sites from the average ones.

### TASTING NOTES:

This wine can be from nowhere else than the Dundee Hills. Warm and dusty with red cherries from fresh fruit through to baked cherry pie. The wine is spicy and seductive with nuances of juicy sun-dried plums, campfire smoke and molasses. The tannins are present but restrained, acidity is balanced and the finish pure. The quiet alcohol underlines the elegance of this wine.

LEGACY. COMMITMENT. HARMONY. QUALITY.

800.REXHILL 30835 N Hwy 99W Newberg, Oregon 97132 REXHILL.COM