



REX HILL

2007 Reserve Pinot Noir

APPELLATION: Willamette Valley AVA, Oregon, USA

VARIETAL COMPOSITION: 100% Pinot Noir

HARVEST DATA: 10/1 through 10/25, 2007

VINEYARD SOURCES: Superior fruit from every sub-AVA in the Willamette Valley including: Shea, Sims and Biodynamically farmed Jacob Hart and Pearl

CELLAR TREATMENT: 11 months oak élevage: 50% new French oak, 17% one-year oak, 33% neutral oak

DATE BOTTLED: September 2008

PRODUCTION: 913 cases

BOTTLING CHEMISTRY: pH 3.76, TA 5.7, Alcohol 13.5%

VINTAGE NOTES:

The 2007 Oregon growing season was cool and wet in the Willamette Valley slowing the pace of development. Those who waited to pick and contained the disease pressure were rewarded with some beautiful grapes that made wines of great delicacy, aromatic piquancy and fine tannins. Alcohol levels were restrained, acids exquisitely vivid and flavors of fresh fruit rather than over-ripe, baked desserts prevailed. 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 represents our best fruit and ensuing wines from different vineyard sources situated around the Willamette Valley. Aromas of Bing cherries, spice, vanilla, cedar, plum, cassis and earth lift from the glass. Dusty tannins flit across the palate and give way to fine layers of red, blue and black fruit like plums, black cherries and red currants. Deeper flavors of sweet spice, mocha and star anise add to the complexity. The finish is elegant, long and focused. Although the 2007 REX HILL Reserve is drinking well now, it has the balance and intensity to age and become more complex over the next 15 years. Beautiful.

Family Owned Since 1982

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



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