

2007 Cuvée Alexandrine Pinot Noir

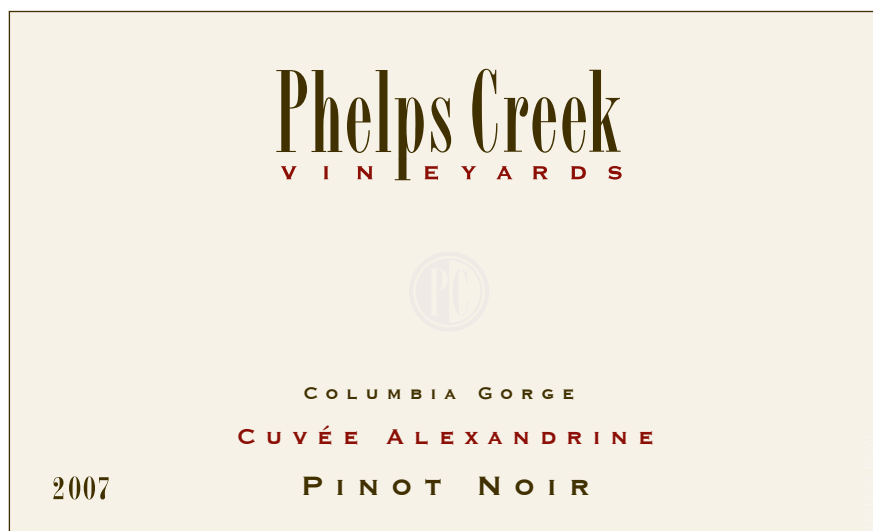
Columbia Gorge

Phelps Creek

V I N E Y A R D S

Each fall, French vigneron Alexandrine Roy leaves her estate in Gevrey-Chambertin to craft a very special Pinot Noir cuvée on our estate. She hand-selects rows, searching out the ultimate fruit then employs traditional Burgundian techniques—utilizing native yeasts and punching down “by foot.” The wine has a delicate, graceful nose with hints of raspberry, black cherry and spice. It is fresh and balanced with bright tannins and a lingering finish. Aging will add to the wine’s complexity. Magret de Canard (roast duck) or Filet de Boeuf avec Chanterelles (beef tenderloin with wild mushrooms) would make delicious partners to this wine.

Winemaker	Alexandrine Roy
Origin	Columbia Gorge AVA 100% Phelps Creek Estate Vineyard
Clones	Pommard and 115
Harvest Date	October 6-7, 2007
Fermentation	Hand-sorted, 100% destemmed and 10% saignée of juice Native yeast fermentation Pump overs alternated with punch downs by foot After fermentation, the free run wine was transferred into five new French oak barrels (Billon and Damy) and one stainless barrel. Malolactic was completed spontaneously.
Bottling	October 9, 2008
Alcohol	13.5%
Total Acidity	5.3g/l
pH at bottling	3.82
Production	145 cases, 6 magnums, 4 jeroboams
Date released	March 15, 2009



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