

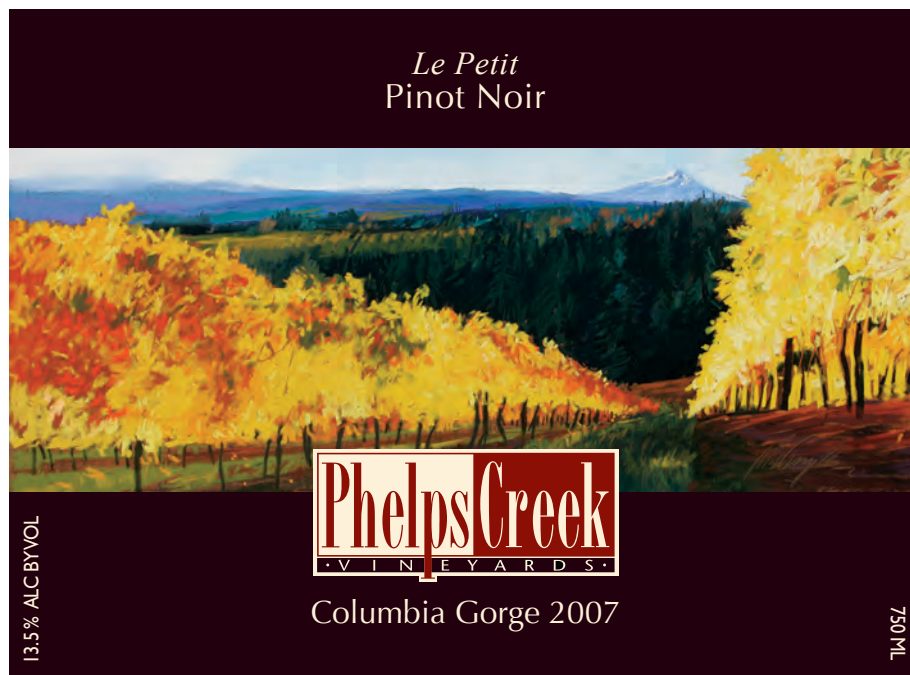
# 2007 *Le Petit* Pinot Noir

## Columbia Gorge



Much of the wine was fermented by carbonic maceration - Beaujolais Nouveau technique - for a soft, fruity style. The balance was traditionally fermented barrels selected for early approachability. Attractive aromas of crushed strawberries lead to violets, juniper, white chocolate and white pepper. In the mouth the medium body is alive with flavors of strawberries, chocolate and earth. Modest tannins support a supple finish.

<b>Winemaker</b>	Rich Cushman
<b>Origin</b>	Columbia Gorge AVA 70% Kortge Vineyard harvest September 28, 2007 23.0 brix 12% Wy'east Vineyard 12% Jewett Creek Vineyard 6% Syrah
<b>Fermentation</b>	40% Carbonic Maceration 60% Traditionally Fermented All fermentations in 1.5 ton lots, with punching down by hand (or foot!) Neutral French Barrels
<b>Bottling</b>	June 5, 2008
<b>Alcohol</b>	13.9 %
<b>Total Acidity</b>	5.0 g/l
<b>pH at bottling</b>	3.83
<b>Production</b>	420 cases produced
<b>Date released</b>	June 20, 2008



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