



HENRY ESTATE WINERY

UMPQUA, OREGON USA

Awards:

SILVER - Tasters Guild Int'l Wine Competition 2009

SILVER - Beverage Testing Institute 2009

BRONZE - Finer Lakes Int'l 2009

2007 Oregon Pinot Noir

2007 Vintage

You would think after 35 years of growing grapes at Henry Estate, that the growing season for 2007 would be similar to a previous year. Not true! We started harvest with dry warm weather but finished with many varieties struggling to ripen in cool October 23rd with the last picking of Merlot. The 185 tons of fruit certainly kept our production crew busy. Cool harvest weather should result in extra flavor in the wines as experienced by this wine.

Henry Estate Pinot Noir

- Inoculated with Champagne yeast to induce fermentation
- The cap is carefully punched down by hand at regular intervals to extract the best flavors and colors from the fermenting skins
- Aged in mostly neutral American oak (5% new) barrels for up to two years
- Bottle aged for up to a year prior to release to help develop maturity

2007 Oregon Pinot Noir

- Complex bouquet and a lingering finish
- Aromas of sweet cherry with hints of pepper, earth and mint
- Flavors of cherries and black pepper mixed with light toasty overtones from the oak aging
- Pairs well with beef, lamb, duck, and most fish especially salmon
- This wine should be served proudly knowing it is a true expression of this noble grape grown in the great state of Oregon!

Henry Estate Winery

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Grape Information:

Harvest Dates: September 27 - 29, October 1 - 2, 5, 12 - 13, 2007

Sugars: 21.5° - 29.5° Brix

Ta: 0.53 - 0.83 gm/100cc

pH: 3.23 - 3.59

Source: Green Butte Vineyard 24% Westbrook Vineyards 23%, Henry Estate Vineyard 16.5%, Melrose Vineyard 14%, Anindor Vineyards 12.5%, Misty Oaks Vineyard 7%, Wetherell Vineyard 2%, Triple Oak Vineyard 1%

Wine Information:

Cooperage: 60 gal. American Oak - neutral

Malolactic: 100%

Bottling Dates: June 3, 5, 24, & 27, August 5, 2008

Ta: 0.56 gm/100cc

pH: 3.38

Residual Sugar: 0.1% by wt.

Alcohol: 13.5% by volume

Release Date: April 2009

Production Cases: 3,104