



2007 Purple Hands

The key to any great blend is harmony. We strive for flavors that unravel in layers rather than a jumble of flavors that compete for your attention. The three grape varieties in this blend mesh seamlessly to create a wine of unique personality and depth. We have a hard time describing this wine as either light, medium, or full bodied, because it has a tendency to be all three at once. There is focus and elegance on the front palate, a weighty earth-driven middle, and then firm tannins help to propel a long and lengthy finish. Notes of black cherry, plums, chocolate and earth are all complimented with food-friendly acidity.

Technical Data:

Blend Composition: 10% Pinot Noir: Abbott Claim Vineyard, Yamhill-Carlton AVA, 5% Cabernet Franc, 85% Merlot: Del Rio Vineyard, Rogue Valley AVA

Harvest: Hand picked and sorted Pinot Noir: 9/25/07, Cab Franc and Merlot: 10/15/07

Fermentation: 90% destemmed into small open-top 1 1/4 ton fermentors

6 day cold soak at 56 F, 7 day fermentation, with punchdowns 2 times a day, peak temp 90 F, No post maceration

Aging: 11 months in 100% French oak; 10% new *Ermitage*, 40% 1 year *Cadus*, 50% neutral Unfined and lightly filtered prior to bottling; October 1, 2008

pH: 3.43

TA: 6.4 gr/L

Alcohol: 13.5%

Cases produced: 980

Vintage: 2007

In the Willamette Valley, 2007 appeared to be a return to the iconic rainy years of past. We resisted the urge to pick early and were aided by cool temperatures which kept mold and rot from forming. We rode out the early rain until we achieved desired physiological ripeness and came out with some beautiful Pinot fruit in the end. In Southern Oregon the same cool temperatures in the month of September meant that our Merlot and Cab Franc took longer to ripen than in years past. Thankfully, a warm and dry October allowed the grapes to fully mature. We were excited to see very balanced ripe fruit without high sugar levels. Once again, we were very pleased with the fruit from Del Rio Vineyards.