



**winderlea**  
vineyard and winery

## 2007 Technical and Tasting Notes

### 2007 Winderlea Chardonnay

*Our inaugural Chardonnay was sourced from the Carabella Vineyard in the Chehalem Mountains and the Hyland Vineyard in McMinnville. Stylistically, the wine favors a “Chablis”. All of the fruit was carefully double sorted and then 87% barrel fermented and 13% fermented in stainless steel. The wine was left on its lees for 6 months and barrel aged in French oak barrels (13% new) for 10 months. The wine has a mineral component with excellent acid and structure. It has a core of crisp apple and ripe stone fruit with a hint of mango and a refined, mildly acid finish.*

**AVA:** Willamette Valley

**Vineyard:** Carabella | Hyland Vineyards

**Selections:** Dijon 76, Wente/UCD 4

**Harvest Date:** 10.14.07 | 10.24.07

**Alcohol:** 13.5%

**Élevage:** Barrel aged in French oak barrels, 13% new French oak barrels, and 15% stainless steel

**Bottled:** 8.01.08

**Production:** 345 cases

### 2007 Winderlea Ana Vineyard Pinot noir

*The 2007 Ana Pinot noir was picked on October 15th and 16th at 22.6 and 23.4 brix and is made up of the Dijon 777 and Pommard clones. Barrel aged for 9 months in French oak (30% new), this Pinot noir shows predominantly red fruit, subtly nuanced with a hint of earth and spice and a slight perfumed finish.*

**AVA:** Dundee Hills

**Vineyard:** Ana Vineyard

**Selections:** Pommard | Dijon 777

**Harvest Date:** 10.15.07 | 10.16.07

**Alcohol:** 13.5%

**Élevage:** 9 months in French oak barrels, 30% neutral French oak barrels

**Bottled:** 8.02.08

**Production:** 385 cases

### 2007 Winderlea Estate Pinot noir

*The 2007 “Estate” pinot noir (formerly Goldschmidt) was picked on Sept 29th and Oct 15th. The core of the wine is two new blocks of Pommard planted in 2005 which we allowed to ferment in our new Taransaud wood fermenters. The remaining fruit was fermented in stainless steel and macro bins. In addition to being fermented in wooden tanks, the Estate was barrel aged in French oak barrels for 9 months prior to being bottled in August. The Estate shows a beautiful garnet color, concentrated red and black fruit, a full mouth feel and an elegant finish. The Estate will benefit from 1-2 years of additional bottle aging and we believe has an 8-10 year aging potential.*

**AVA:** Dundee Hills

**Vineyard:** Winderlea Vineyard

**Selections:** Dijon 667, 777, 115, Pommard, Coury

**Harvest Date:** 9.29.07 and 10.15.07

**Alcohol:** 14%

**Élevage:** 9 months in French oak barrels, 30% neutral French oak barrels

**Bottled:** 8.03.08

**Production:** 560 cases

**Certification:** LIVE & Salmon Safe





## 2007 Winderlea Estate Reserve Pinot noir

*Our first “Estate Reserve” was created from a range of blocks in our estate vineyard and represents select barrels from our Estate wine. Using a combination of our Taransaud wood and stainless steel fermenters – fermentation time averaged 5 days. Wines were barrel aged for 9 months in a selection of French oak barrels with about 30% new oak. The Estate Reserve shows a deep garnet color, ripe black fruit and deep cherry, nuanced layers of fruit and earth and a full finish. The Estate Reserve will benefit from 1 – 2 years of bottle aging and we believe has a minimum of 8-12 years aging potential.*

**AVA:** Dundee Hills

**Vineyard:** Winderlea Vineyard

**Selections:** Dijon 667, 777, 115, Pommard, and Wädenswil

**Harvest Date:** 9.29.07 and 10.15.07

**Alcohol:** 13.9%

**Élevage:** 9 months in French oak barrels, 38% neutral French oak barrels

**Bottled:** 8.03.08

**Production:** 285 barrels

**Certifications:** LIVE and Salmon Safe