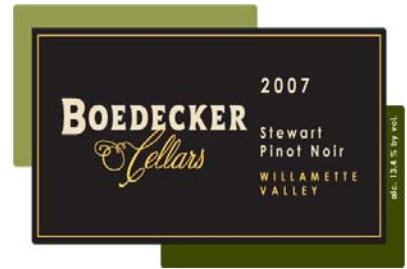


2007 Stewart Pinot Noir

Stewart's barrel selection from the 2007 vintage. As usual, it's red-fruited and primarily made from Pommard, Wadenswil, and Dijon clone fruit.



We have 2 very different palates, and therefore blend 2 Pinot Noir "cuvées" that follow our individual palates; the "classical Oregon" style is the **Stewart** Pinot Noir bottling and the "new world" style is the **Athena** Pinot Noir bottling.

In addition, as vineyards offer their own unique characteristics, we bottle a variety of "Vineyard Designate" Pinot Noirs separately each year. These wines are chosen because they uniquely and beautifully represent the qualities of the (grapes") origin, and of our (winemakers) craft.

"The nose features smoke, spice box, cherry, and cranberry leading to a velvety, intense wine with plenty of savory fruit and spice notes" Jay Miller, Wine Advocate

Vineyards: Stoller, Carlton Hill, Cherry Grove, Anderson Family, Amalie Robert, Buttonfield

Clones: Wadenswil (27%), Pommard (28%), 115 (15%), 677 (6%), 114 (12%)

Cooperage: 7% new French oak. 18 months in barrel.