



2007 “Équinoxe” Pinot Noir



Production:	450 cases
Vineyard blocks:	The center crest of our estate vineyard
Clones:	45% Dijon 115, 25% Dijon 667, 25% Dijon 777, 5% Pommard
Alcohol:	13.5%
Winemaker:	Jim Sanders (Aubichon Cellars)
Vineyard AVA:	Chehalem Mountains, Willamette Valley

The Équinoxe cuvee is sourced from the center crest blocks of our estate vineyard, receiving equal sunlight exposure on both ends of the day – early morning through the early evening.

Tasting notes: A bright, fresh, Pinot Noir with luscious aromatics of raspberries and black cherries. On the palate, high-toned acidity adds spiciness to bright cherry, raspberry, and black cherry flavors that finish long with a touch of Le Cadeau earthiness.

Notes from release in 2009 : Simultaneously rich and refined, the 2007 Équinoxe is produced from fruit grown on the center crest of Le Cadeau Vineyard – receiving equal sun exposure on both sides of the vine throughout the day. A nose of Kirsch liqueur foreshadows the rich character of this cuvee. Initial flavors akin to black cherries and Ranier cherries give way to an exotic mid-palate that seems to have just a hint of maple. The texture features a viscous glycerin mouthfeel with very fine tannins. Lingering soft acidity suggests excellent food pairing and longevity.

