



## 2007 “Rocheux” Pinot Noir



<b>Production:</b>	225 cases
<b>Vineyard blocks:</b>	The rocky West side of our estate vineyard
<b>Clones:</b>	50% Dijon 777, 50% Pommard
<b>Alcohol:</b>	13.5%
<b>Winemaker:</b>	Harry Peterson-Nedry & Mike Eyres (Chehalem Winery)
<b>Vineyard AVA:</b>	Chehalem Mountains, Willamette Valley

The Rocheux cuvee is sourced from the rockiest portion of our estate – the warmer Western slope of the vineyard, an area high in content of volcanic basalt found throughout the soil.

**Tasting notes:** A beautifully balanced wine with bright aromas of red cherries and raspberries. Rocheux’s mixed berry flavors are accented with Asian spices and earthy minerality. The wine finishes with fresh acidity and soft tannins.

**Notes from release in 2009:** The Rocheux cuvee, a 50/50 blend of Dijon 777 and Pommard from the rocky west-side of Le Cadeau vineyard, remains consistent with prior vintages, offering Asian spices, minerality, and a bit of Burgundian forest floor (autumn oak leaf?) on the nose. Fresh berry flavors with just the slightest hint of molasses yield to a mid-palate of ripe strawberries, earthiness, and an accent of orange peel. Complex and nuanced, this is another classic Rocheux. Meticulously crafted by Harry Peterson-Nedry and Mike Eyres of Chehalem Winery.

