



## 2006 COWHOUSE PINOT NOIR

### Winemaker's Tasting Notes

Holy Cow! The aroma is a rich yet multi-layered blend of pomegranate and black cherry fruits with a seductive sort of spiciness, (bergamot?). The flavor is classic Dundee Hills sensuality. Passionate layers of rich fruit, spice, and juicy center carries right through from beginning to long, long finish.

### Winemaker's Production Notes

The 2006 vintage was a very comfortable vintage with very little drama. Spring brought plenty of sunshine and heat to set an extraordinarily large crop. This is quite a contrast to 2004 and 2005 poor fruit set vintages. 2006 had the third highest heat units since 1983. Interestingly, the top 5 heat summations include three years in this new millennium. Has our transition into the 'New Millennium' led to warmer summers?

September brought us a bit of a scare with a week of precipitation accumulation of about 0.6 inches and cool temperatures, but the rain backed off and we saw temperatures in the mid 80's F, with a very desiccating east wind. A most glorious "Indian Summer" ensued throughout the Northwest USA. Wineries and vineyards were able to spread their operation into a smooth steady pace without the usual threat of inclement weather.

### Wine Production Stats

Varietals: 100% Oregon Pinot Noir  
Vineyard: Holstein  
AVA: Dundee Hills  
Alcohol: 14.5%  
Cases produced: 330  
Winemaker: Rollin Soles

