

2001 Quailhurst Pinot Noir

Tasting Notes

The first vintage of Quailhurst wines is a well integrated, crisp, strong oak blend. Deep, red with a hint of purple, in color. A complex bouquet, earthy, ripe raspberry, refined quality. Medium dry, soft tannins, well balanced while maintaining distinct flavors, finishes long.

*Limited Inventory

Technical Data

Grape Type: 100% Pinot Noir

Vineyard Source: Quailhurst Vineyard Estate

Appellation: Chehalem Mountains AVA

Clones: Pommard, 777, 113

Harvest Date:

Harvest Statistics

Brix:

Total Acidity:

pH:

Finished Wine Statistics

Alcohol:

Residual sugar:

Total acid:

pH:

Yeast Strain:

Fermentation:

Barrel Protocol:

Filtration:

Bottling Date:



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The Vineyard

Situated in the middle of a south-eastern slope on Ladd Hill in Sherwood Oregon, ranging in elevation from 575 to 675 feet. The soil is 100% ancient volcanic basalt called Jory.

Food Pairings

A great companion for prime rib, quail, duck, wild game, and winter vegetables; especially mushrooms. Try with a variety of medium to strong cheeses.

Serving Temperatures

58 to 63 Degrees °F
14 to 17 Degrees °C