

2006 Tiaraella Reserve Pinot Noir

Tasting Notes

"91 Points - EXCEPTIONAL"

Wine & Spirits Magazine

2006 Chehalem Mountains Tiaraella Reserve Pinot Noir—Dark in the glass, has a ripe, seductive fragrance of candied plums. For all the generous richness of fruit, it has surprising grace on the palate: a sleek texture carries the flavors long into the finish. A good match for smoked chicken.

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:



The Vineyard

Situated in the middle of a southeastern 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