

# Primarius

2007

## OREGON

Primarius is produced in Oregon, considered to be a cooler climate wine growing region, boasting a long, gentle growing season. With warm summers, mild winters and a long, often rainy springs, the Oregon's climate is particularly well matched to the early ripening Pinot Noir grape.

The grapes in Oregon benefit from growing on a variety of hillside slopes and on a range of soils, created by volcanic activity and sedimentary rock. While Pinot Noir may be the most popular grape grown in the Oregon – Pinot Gris, Pinot Blanc, Chardonnay, Riesling, Gewürztraminer, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Syrah are also produced in this region.

## VINTAGE NOTE

The 2007 growing season showed that Oregon is a cool grape growing region. With sporadic days of rain and fewer high temperature days, a cool, even season resulted. This cooler growing season was great for Pinot, since they are cool climate grapes. Harvest began in late September and was finished by the end of October. The 2007 vintage wines show bright fruit, moderate alcohol levels and excellent acidity.

## TASTING NOTE

Inviting aromas of raspberry and watermelon marry with hints of bacon, tar and earthy notes. Tantalizing cranberry, rhubarb and rose hips are interwoven on the palate. This Pinot Noir leaves wonderful flavors of cocoa and clove on the finish.

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## BLEND

95% Pinot Noir  
5% Syrah

## BOTTLING

TA: 0.44  
pH: 3.88  
Alc: 13.50%

