

## 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:**



### Vintage Facts 2001

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### 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