

## 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