



## 2006 Pinot Noir, Willamette Valley

95 Cases Produced

### Vineyard Composition

Momtazi Vineyard  
Temperance Hill Vineyard, Eola-Amity

### Chemistry

13.8% Alcohol  
3.50 pH

### Vintage Notes

2006 was a warm year for the Willamette Valley. Sugar levels spiked and many of the vineyards were picked earlier than usual. The Momtazi Vineyard is a biodynamically certified site in the McMinnville AVA. These grapes are 114 clones from the 'E' block of the vineyard. The fruit tends toward the tannic with dark, muscular flavors and an earthy undertone. Temperance Hill is a late-ripening organically farmed site in the Eola-Amity Hills AVA. The grapes come from the older, self-rooted 'North' block which is believed to be Pommard clone. In 2006 this block was perfectly biologically ripe. This fruit has a signature floral nose of violets and roses and lends fine silky tannins to the blend.

The grapes were destemmed and cold soaked for 7-10 days. The fermentations were un-inoculated. After a short post-maceration, the must was gently pressed in the trusty Wilmes and was sent to barrel relatively dry.

The wine was aged in French cooperage 3-5 years of age for 18 months and racked once before bottling on March 10th, 2008. This is the debut Pinot noir release for Love & Squalor. Also available is Love & Squalor 2007 Willamette Valley Riesling. Made with grapes from the Eola Hills vineyard, this is the second white wine release for the winery.

Matt Berson, the winemaker/owner of Love & Squalor, began working in the Oregon wine industry in 2003, after being rudely ejected from his previous career in the restaurant industry. He was rescued and taught the rudiments and joys of winemaking by Patty Green of Patricia Green Cellars. Additionally, he has scurried in the cellars of Jimi Brooks (Brooks), Jay Somers (J. Christopher), Larry McKenna (Escarpment, NZ), and Erni Loosen (Dr. Loosen). He is currently the assistant winemaker for the estimable Tad Seestedt of Ransom Wine Company and Distillery.