

TASTING NOTES

Tualatin Estate Vineyard was founded by one of Oregon's first emigrating Napa Valley winemakers, Bill Fuller, in 1971. Garnet red in the glass, this lustrous beauty showcases classic floral notes of rose petal and violet complemented by hints of red fruit, pumpkin pie spice and crème brulee. Flavors flow beautifully through the sip starting with bright, fruit flavors of raspberry and cranberry moving through bubble gum and clover honey. The round mouthfeel is supported by a bright acidity and supple tannins that melt into the finish. Peak drinkability 2013-2016



TECHNICAL DATA

Grape Type: Pinot noir

Appellation: Willamette Valley

Soil Type: Laurelwood (windblown, glacial loess) and Missoula Flood sediment and Pisolites

Clones: Dijon 667 & 777 and Pommard

Harvest Date: October 18 - 23, 2010

Harvest Statistics

Brix: 22.1° - 23.1°

Titrateable acidity: 6.0 - 9.6 g/L

pH: 3.24 - 3.50

Finished Wine Statistics

Alcohol: 13.0%

Titrateable acidity: 5.8 g/L

pH: 3.62

Fermentation: Small Bin

Barrel Regimen: 13 months in barrel, 43% new French oak, including Allier and Bertrange forests

Bottling Date: December 2011

Cases Bottled: 792

VINTAGE FACTS 2010

The 2010 vintage was marked by a long, cool and late growing season producing exceptional wines with bright, concentrated flavors, balanced fruit and bold aromas. The wines possess lively and balanced acidity, lower alcohol levels and promising ageability.

Pruning began in cool, wet weather but finished in a beautifully dry late March and early April. With temperatures reaching 60 degrees, buds swelled early. As May approached, we had much cooler, wet weather limiting vine growth and leaving everyone wishing for warmer weather. By the first of May, there were only three inches of growth on the canes. Fortunately, the warmer weather eventually came after the first of June. Following several hot days in late June, harsh temperatures reaching 105 degrees ultimately forced vine progress to shut down. Overall degree days were down about 10 percent, resulting in smaller berries than usual. As summer progressed, we realized the grapes needed every opportunity to ripen, which prompted us to drop the crop again, known as green harvesting. By the first of October, usually a week into harvest, the grapes were still not ripe enough to pick. Winemakers were stressed about the harvest as weather reports predicted upcoming steady rainfall. Luckily, the weather held for three more weeks prompting the pick to start on October 16th, 22 days later than expected. The harvest process was completed in a record 12 days.

This vintage highlights concentrated, well balanced red wines and a wonderful purity of fruit and complex flavors in the whites. Overall the vintage will be known for its excellent aging potential, lower alcohols, balanced acidity and overall concentration.

THE VINEYARD

Tualatin Estate Vineyard, established in 1971, is one of the oldest and most respected vineyards in Oregon's Willamette Valley. Wines made from this 170-acre vineyard have taken Best of Show for both the red and white categories at the London International Wine Competition in the same year, a feat unduplicated by any other winery. Tualatin's Pinot noir captured the Governor's Trophy, Oregon's most prestigious wine award, two years consecutively in 1994 and 1995. The unique soil profile at Tualatin has contributed to the complex nature of the wines. Deposits of iron concretions called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. Laurelwood is the soil that covers most of Tualatin Estate. This soil is unique to Oregon and is formed over thousands of years on layers of wind-blown, glacial silt called loess. The depth and good drainage of Laurelwood allows deep rooting of the grapevines, and the clays accumulated in the subsoils can provide reserves of late season water.

WINEMAKING NOTES

The stylistic vision is pure Pinot noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 70% of the berries remaining intact for intra-berry fermentation, which adds lively fruit forward characteristics. Prior to fermentation, the must underwent a five day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with indigenous yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out with about 1% residual sugar and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it finished primary fermentation and underwent malolactic fermentation.

FOOD & SERVING SUGGESTIONS

This wine is great by itself. Also pairs well with roasted brine turkey and cranberry stuffing.

WILLAMETTE VALLEY
VINEYARDS*Tualatin Estate*

WILLAMETTE VALLEY · PINOT NOIR



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