

## 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, the wine showcases bright red fruit juiciness and rose petal framed by pumpkin pie spice and earth. Flavors flow beautifully through the sip starting with strawberry and raspberry and moving into crème brûlée and clover honey. The dry fall allowed for extended hang time developing concentrated flavors, a rich mid-palate, mouthfilling tannins and an immense amount of length on the finish. Peak drinkability 2014-2018.*



## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Appellation:** Willamette Valley

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

**Clones:** Dijon 115, 667 & 777

**Harvest Date:** October 19 - 28, 2011

**Harvest Statistics**

**Brix:** 20.2° - 22.3°

**Titrateable acidity:** 6.8 - 8.9 g/L

**pH:** 3.26 - 3.53

**Finished Wine Statistics**

**Alcohol:** 12.7%

**Titrateable acidity:** 6.92 g/L

**pH:** 3.59

**Fermentation:** Small Bin

**Barrel Regimen:** 14 months in barrel, 56% new French oak, including Allier and Bertrange forests

**Bottling Date:** April 2013

**Cases Bottled:** 1073

## VINTAGE FACTS 2011

By the end of February, the vineyard crew had completed pruning and tying the vines to the trellis wires. It was none too soon as April quickly brought temperatures of 60 degrees and the buds began to swell. Within a month, the new canes were over three inches tall. The cool summer weather lingered through June. For the grapes to ripen to perfection, it was necessary to thin the clusters and strip leaves from the vines to expose the remaining clusters to the sunlight.

The cooler-than-normal summer continued into the Fall with "degree days" needed for growth down 20 percent. September 21—the historic beginning of grape harvest in the Willamette Valley—arrived but the grapes were not yet ready. Winemakers became weathermen as they nervously watched the skies every day, hoping for sunshine. Every day brought the inevitable Fall rains closer while the grapes sweetened with agonizingly slowness. A final week of warm sunshine ripened the grapes sufficiently and harvest commenced with a frenzy on October 22—a full four weeks later than normal. Not until November 2 did the last Pinot Noir cluster arrive at the winery, but that last siege of sun had brought the grapes to a ripeness that winemakers today recognize as a "miracle vintage."

The 2011 vintage was dominated by a cool and late growing season, but the wines it produced are proving to be superb. Concentrated fruit flavors are now balanced with bold aromas while the acidity and lower alcohol levels ensure ageability in the wine cellar. This is a vintage that will be enjoyed for many years into the future.

## 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,

2011

WILLAMETTE VALLEY  
VINEYARDS*Tualatin Estate*

WILLAMETTE VALLEY · PINOT NOIR

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 &amp; SERVING SUGGESTIONS

Pumpkin-stuffed ravioli with brown butter and sage, roasted brine turkey with cranberry stuffing and sweet potato and black bean enchiladas with molé sauce.



[www.WillametteValleyVineyards.com](http://www.WillametteValleyVineyards.com)

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