

TASTING NOTES

Ruby red in color, fresh red fruit aromas of strawberry, cherry and currant lead into a lively palate of baking spice and nectarine. The mouthfilling tannins and lingering finish cap a sip filled with stonefruit, raspberry and game. Peak drinkability: 2016-2021.



2013
WILLAMETTE VALLEY
VINEYARDS

Hannah

WILLAMETTE VALLEY · PINOT NOIR

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites

Clones: Dijon 114, 115, 667, 777 and Pommard

Harvest Date: September 27 - October 9, 2013

Harvest Statistics

Brix: 21.9° - 23.0°

Titratable acidity: 5.5 - 7.35 g/L

pH: 3.40 - 3.60

Finished Wine Statistics

Alcohol: 13.3%

Titratable acidity: 6.65 g/L

pH: 3.62

Fermentation: Small Bin

Barrel Regimen: 15 months in French Oak, 50% new French Oak

Bottling Date: Dec. 2014

Cases Bottled: 311

VINTAGE FACTS 2013

The 2013 vintage was marked by a particularly cold and wet spring, resulting in unusually low fruit set. Spring was followed by an idyllic long, warm and dry summer that produced grapes of exceptional flavor development and ripeness.

The season commenced with pruning in a particularly wet January. These cold, rainy conditions caused bud break at most sites to be a month later than average. Inclement weather continued through flowering and fruit set, resulting in greatly reduced yields that were historically sparse, ranging from 1.3 – 2.5 tons per acre.

As spring ended and summer began, the rain subsided and all three of our vineyards enjoyed unusually warm and clear weather. Summer was characterized by cloudless, sunny days that enabled our vines to steadily ripen without disease development or excessive heat stress. Temperature values for September and October were the highest in a decade; however, cool nights allowed the grapes to retain acidity.

Harvest began in late September and was well underway by early October, revealing grapes with exceptional flavor, as well as ideal sugar and pH levels. Winemakers were stressed about the harvest as weather reports predicted upcoming steady rainfall. Swift action resulted in getting our best lots in the cellar before the heavy rains. Two 4-inch rain events, with the last on the 28th and 29th of September, caused dilution of flavors as well as increased disease problems. Sorting in the winery, as well as sorting in the field, allowed us to dry out the remaining fruit. This drying out period favored the heritage blocks of self-rooted Pommard at Elton and Tualatin Estate while comparatively larger berries fared much better as drier weather prevailed.

This vintage highlights concentrated, well-balanced red wines while offering 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

Resting in foothills of the Coastal Mountain Range, the idyllic Hannah Vineyard is protected by the coastal rain shadow where it is warmer and drier than the rest of the Willamette Valley. Hannah rests on a west to southwest facing slope that rises 300-530 feet above sea level. A majority of the sixty-three acres is planted in Pinot noir clones Pommard, Wadenswil, Dijon 667, 777, 113, 114, and 115, on various devigorating rootstock. The thin laurelwood series soil is made up of wind-blown volcanic and glacial dust. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. These poor soils, which rise above the rich Missoula flood plain, grow small, intensely concentrated Pinot noir berries.

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

Pork Chops with Caramelized Peaches, Ahi Tuna with Pomegranate Glaze, Candied Carrots



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