

## TASTING NOTES

The 2014 Estate Pinot Noir expresses the terroir of our three vineyards - the original planting by Founder, Jim Bernau at the winery in the Salem Hills, Tualatin Estate planted by Oregon wine pioneer Bill Fuller in the foothills of the Coastal Range and Elton planted by Dick and Betty O'Brien on the east face of the Eola-Amity Hills.

This wine exemplifies the "Oregon style." Classic aromas of fresh red raspberry and cherry, candied walnut and orange spice create an elegant nose. On the palate, the wine is medium-bodied with flavors of red fruit, earth, game, almond and an accent of sweet barrel spice. Exceptionally balanced with silky tannins, lively acidity and a lingering finish. Appealing now but will further reward those who cellar this wine. Peak drinkability 2016-2021.



## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow, iron rich volcanic, and Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

**Clones:** Dijon 667, 777, Pommard and Wadenswil, 113, 114

**Harvest Date:** Sept. 17 - Oct. 12, 2014

**Harvest Statistics**

**Brix:** 21.0° - 24.9°

**Titrateable acidity:** 5.2 - 6.82 g/L

**pH:** 3.20 - 3.60

**Finished Wine Statistics**

**Alcohol:** 13.5%

**Titrateable acidity:** 6.7 g/L

**pH:** 3.61

**Fermentation:** Small Bin

**Barrel Regimen:** 9 months in barrel, 22% New French Oak

**Bottling Date:** September 2015

**Cases Bottled:** 15,767



2014

WILLAMETTE VALLEY  
VINEYARDS*Estate*

WILLAMETTE VALLEY · PINOT NOIR

## VINTAGE FACTS 2014

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit.

The vintage's milestones averaged two weeks early from bud break through harvest, with some sites and varieties maturing as much as three weeks early. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set. The result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines.

Harvest began around Sept. 12, roughly two weeks earlier than normal, although some of the warmer sites began during the first week of September. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to reduce pH levels and lower the rapidly rising sugar accumulation. Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects. Most wineries are reporting higher than normal yields that resulted from larger than normal clusters. However, a freeze in December 2013 impacted some regions and sites, resulting in some bud and vine damage.

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. *Courtesy of the Oregon Wine Board.*

## THE VINEYARDS

**Estate Vineyard:** Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 53 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

**Tualatin Estate Vineyard:** Established in 1973, Laurelwood soil covers most of the vineyard - formed over thousands of years on layers of wind-blown, glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

**Elton:** In 2006, Wine & Spirits listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by Wine Press Northwest. Planted in 1983, the vineyard now includes sixty acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

## 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 90% 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 using a non-saccharomyces cerevisiae yeast strain which provides 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

This wine will pair beautifully with classic Pinot Noir dishes including Oregon lamb, duck, pork, grilled salmon and aged cheeses.

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Jim Bernau, Founder/Winegrower