

## TASTING NOTES

Sourced exclusively from 15 acres of Pinot Noir from the first plantings at the Estate Vineyard, Founder Jim Bernau planted these vines using a Christmas tree planter pulled behind his 33 horsepower tractor. He grafted the French clones 667 and 777 on a portion of the vines when they became available.

The warm growing season of 2014 resulted in perfectly ripe fruit with intense colors and concentrated flavors. Ruby colored in the glass, the wine opens with a complex nose of plum, boysenberry, violets, cologne, tobacco and cigar box. Showcasing grace and finesse, the flavors brighten on the medium bodied palate with red fruit framed by wood spice, nutmeg and graphite. The well-structured, polished tannins and balancing acidity suggest this wine will further reward those with patience. Peak drinkability: 2016 - 2022.



## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic)

**Clones:** Dijon 667 & 777, and Pommard

**Harvest Date:** Sept. 25 - Oct. 10, 2014

## Harvest Statistics

**Brix:** 24.7° - 26.1°

**Titrateable acidity:** 5.1 - 6.7 g/L

**pH:** 3.32 - 3.45

## Finished Wine Statistics

**Alcohol:** 14.7%

**Titrateable acidity:** 5.7 g/L

**pH:** 3.59

**Fermentation:** Small Bin

**Barrel Regimen:** 14 months in barrel, 25% new French oak

**Bottling Date:** May 2016

**Cases Bottled:** 742

2014

WILLAMETTE VALLEY  
VINEYARDS*Bernau Block*

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. 30. 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 dilute the acids, causing a rise in pH levels and lowered 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. - *Courtesy of the Oregon Wine Board.*

## THE VINEYARD

Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 15 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were grafted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

## 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, adding 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

The Bernau Block is not just for casual sipping, this wine can stand up to rich gastronomic experiences. Enjoy with grilled Oregon lamb chops, cedar plank salmon, filet mignon, mushroom risotto, dishes featuring native Oregon truffles and charcuterie.



www.WillametteValleyVineyards.com

8800 Enchanted Way SE · Turner, OR 97392 · 800-344-9463 · info@wvv.com

Jim Bernau, Founder/Winegrower