

## TASTING NOTES

A wine as equally rich in history, opens with inviting notes of plum, bittersweet chocolate, caramel, confectioner's sugar and anise. On the palate, the balance of sweetness and acidity creates a beautiful viscous sip full of dark fruit, toffee, cherry cordial and holiday spice all concluding with a silky smooth finish.

Peak drinkability 2019 - 2029.



## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

**Harvest Date:** Sept 27, 2016

### Harvest Statistics

**Brix:** 27.9°

**Titrateable acidity:** 7.0 g/L

**pH:** 3.4

### Finished Wine Statistics

**Alcohol:** 19%

**Titrateable acidity:** 7.04 g/L

**pH:** 3.25

**Fermentation:** Small bins

**Barrel Regimen:** Neutral French oak

**Bottling Date:** September 13, 2019

**Cases Bottled:** 280

## VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

*Courtesy of the Oregon Wine Board*

## THE VINEYARD

**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.

## WINEMAKING NOTES

The stylistic vision of this wine is pure Pinot Noir fruit, with a soft, juicy mouthfeel, integrated aromas of barrel aged brandy and sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently de-stemmed, with approximately 50% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five day cold soak extraction for fruitiness and improved mouthfeel. On the fifth day the must was inoculated with yeast and allowed to warm up to peak fermentation temperature of 88-90° F. The fermentation took place in 1 ton fermentation bins and was hand punched down two times daily for seven days. The grapes fermenting were fortified with barrel aged brandy made from our own grapes once the sugar level dropped to 4 BRIX. The fortified wine was left in contact with the grape skins until optimal extraction of colors and tannins was achieved. Pressing then took place, allowing the wine to settle in tank for 24 hours. The following day, the new port style wine was barreled with light fluffy lees where it aged gracefully for 31 months before bottling.

## FOOD & SERVING SUGGESTIONS

Enjoy with Rogue Creamery blue cheese with cherry compote, caked brie with figs and walnuts, flourless chocolate cake and with the company of a crackling fire.



All of our Estate Vineyards are Certified Sustainable.

