

**TASTING NOTES**

Ruby in color, concentrated aromas of bramble fruit, mint, cedar and graphite emerge and lead to a silky palate featuring jammy notes of blackberry and cherry cobbler accented by dried herbs and minerality flavors. The firm, rustic tannins and lively acidity frame the ample palate and the finish extends far beyond the sip.

Peak drinkability 2020 - 2028.

**TECHNICAL DATA**

**Grape Type:** Pinot Noir

**Appellation:** Willamette Valley

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

**Clones:** Dijon 667 & 777

**Harvest Date:** October 5 - 9, 2017

**Harvest Statistics**

**Brix:** 22.9°

**Titrateable acidity:** 7.75 g/L

**pH:** 3.21

**Finished Wine Statistics**

**Alcohol:** 13.5%

**Titrateable acidity:** 6.16 g/L

**pH:** 3.33

**Fermentation:** Small Bin

**Barrel Regimen:** 16 months in barrels, 22% new French oak

**Bottling Date:** March 13 & 14, 2019

**Cases Bottled:** 1,346



2017  
**WILLAMETTE VALLEY**  
**VINEYARDS**

*Bernau Block*

WILLAMETTE VALLEY · PINOT NOIR

**VINTAGE FACTS 2017**

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. Growers statewide noted that flowering was very complete and produced a very good fruit set. Many also indicated that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.

July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The result was that August 2017 was the warmest August on record in the state and the majority of the western US. Growers noted that the heat stress did not produce much sunburn but may have delayed ripening in some varieties. There was no impact of smoke from forest fires on Willamette Valley producers, unlike Southern Oregon and the Columbia Gorge AVAs, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity and could have caused reduced photosynthesis.

A warm early September accelerated fruit development, but was slowed by a cool down mid-month. Feeling that the harvest was going to be fast and furious, growers breathed a sigh of relief with the cooler conditions and proceeded to have a slow and steady harvest. From grower reports, 2017 ended with near average to slightly higher than average sugar and acid levels with many touting beautiful flavors and well-balanced fruit.

*Courtesy of the Oregon Wine Board.*

**THE VINEYARD**

**Estate, Bernau Block:** 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 & SERVING SUGGESTIONS**

Cinnamon rubbed lamb lollipops, braised short ribs, duck breast with blackberry compote, beef tenderloin and bacon wrapped figs.



All of our Estate Vineyards are Certified Sustainable.

