

TASTING NOTES

Ruby in color, the wine opens with a pure nose of red raspberry, lavender, dried herbs and baking spices. Full-bodied, satin textured with balancing acidity that carries tart cherry, bergamot, tobacco, and earthy notes on the palate and resolves with integrated tannins and a silky finish.

Peak drinkability 2019 - 2025.



All of our Estate Vineyards are Certified Sustainable

TECHNICAL DATA

Pinot Noir Clones: 114, 115, 667, 777 and Pommard

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

Harvest Date: September 16-21, 2016

Harvest Statistics

Brix: 23.4°

Titrateable acidity: 5.70 g/L

pH: 3.48

Finished Wine Statistics

Alcohol: 13.9%

Titrateable acidity: 5.36 g/L

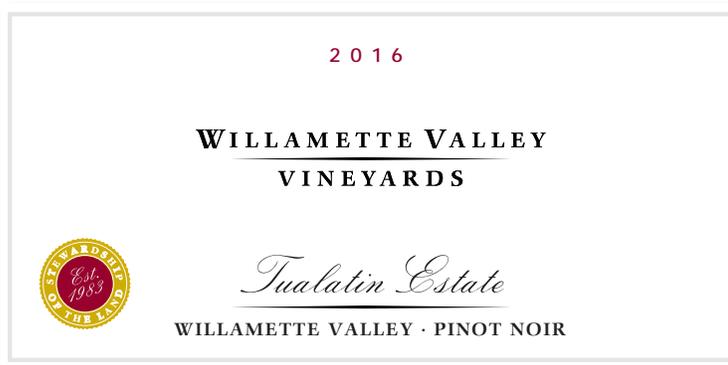
pH: 3.63

Fermentation: Small bins

Barrel Regime: 16 months in barrels, 30% New French Oak

Bottling Date: February 16, 2018

Cases Bottled: 727 & 2,478 Magnums



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

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.

WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a 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 & SERVING SUGGESTIONS

Parmesan portobello risotto, pork & turkey meatballs with farfalle pasta, potato crusted salmon and butternut squash gnocchi in a brown butter sauce.

