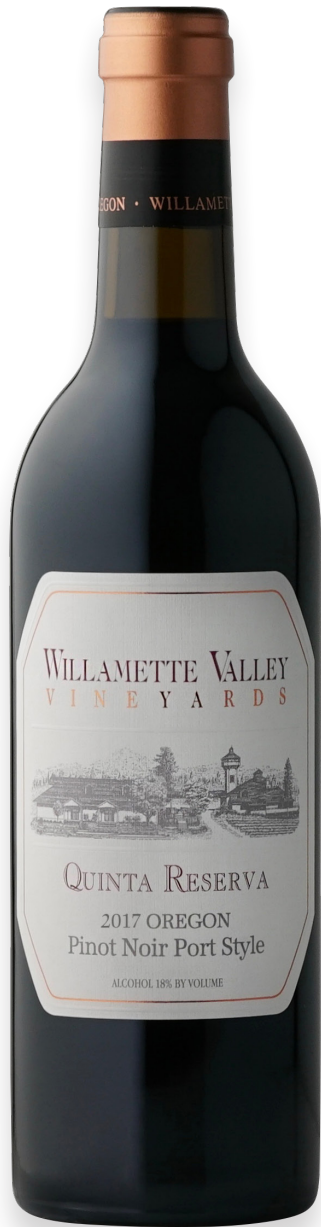


2017 PINOT NOIR *Quinta Reserva Port Style*



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.

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.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Harvest Date: October 16, 2017

Harvest Statistics

- **Brix:** 25.9°
- **Titrateable Acidity:** 6.38 g/L
- **pH:** 3.24

Finished Wine Statistics

- **Alcohol:** 19.0%
- **Titrateable Acidity:** 6.70 g/L
- **pH:** 3.33
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: Neutral French oak

Bottling Date: September 2020

Cases Produced: 250

TASTING NOTES

A wine as equally rich in history, opens with inviting notes of caramel, toffee, five-spice, sultana and chocolate covered cherries. On the palate, the balance of sweetness and acidity creates a beautifully harmonious and viscous sip with flavors of amaretto, dark fruit, cocoa and holiday spice all concluding with a velvety, long finish.

Peak Drinkability: 2021 – 2030

FOOD PAIRINGS

Enjoy with dark chocolate with sea salt, savory cheeses like Rogue Creamery blue cheese and baked brie, toffee and brittles or as an after dinner drink close to a crackling fire.

