TASTING NOTES
Fine bubbles elevate an appealing bouquet of crisp apple, shortbread, white flowers and ginger. Attractive apricot, lemon and grapefruit notes meld seamlessly on the palate with hazelnut and buttered pastry flavors gained from extended sur lie aging. The creamy and elegant structure combined with bright acidity carry these flavors through the lingering vibrant finish. Peak drinkability: 2017 - 2024.

TECHNICAL DATA
Grape Type: Pinot Noir, Chardonnay
Appellation: Willamette Valley
Soil Type: Nekia (shallow iron rich volcanic), Jory (iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment
Pinot Noir Clone: Pommard
Chardonnay Clone: Espiguette 352, Dijon Clone 76, Draper
Harvest Date: September 13, 2014
Harvest Statistics
Brix: 19.5
Titratable acidity: 9.8 - 10.1 g/L
pH: 3.09 - 3.14
Finished Wine Statistics
Alcohol: 11.1%
Titratable acidity: 9.23 g/L
pH: 3.13
Fermentation: Stainless tanks
Barrel Regimen: 18 months in barrel
Bottling Date: November 2016
Cases Bottled: 469

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 daytimes highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through veraison without putting heat stress on the vines.

Harvest began around Sept. 12, roughly two weeks earlier than normal, although some of the warmer sites began during the first week of September. 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 reduce pH levels and lower 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.

This vintage highlights concentrated, well-balanced red wines while offering a wonderful purity of fruit and complex flavors in the whites. Overall the vintage will be known for its excellent aging potential, lower alcohols, balanced acidity and overall concentration.

Food & Serving Suggestions
Enjoy in a toast during a celebration, or on its own before the start of a meal. Pair with delicate seafood dishes like fresh oysters, sashimi and grilled scallops or salty, creamy or nutty foods like fried calamari, caesar salad and soft cheeses.