

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°

Titrateable acidity: 9.8 - 10.10 g/L

pH: 3.09 - 3.14

Finished Wine Statistics

Alcohol: 11.1%

Titrateable acidity: 9.23 g/L

pH: 3.13

Fermentation: Stainless tanks

Barrel Regimen: 18 months in barrel

Bottling Date: November 2016

Cases Bottled: 469

2014

WILLAMETTE VALLEY
VINEYARDS*Brut*GROWER SERIES · WILLAMETTE VALLEY
MÉTHODE CHAMPENOISE · SPARKLING WINE

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 daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison 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. *Courtesy of the Oregon Wine Board.*

THE VINEYARDS

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.

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.

Elton: In 2006, Wine & Spirits listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by Wine Press Northwest. Planted in 1983, the vineyard now includes sixty acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

WINEMAKING NOTES

Our Grower Series Brut is sourced from estate-grown Pinot Noir and Chardonnay. Crafted using méthode champenoise, the wine underwent secondary fermentation in this bottle. It then aged on its lees for 18 months to develop complexity while preserving vibrancy before disgorgement.

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.



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