

TASTING NOTES

Sourced exclusively from 15 acres of Pinot Noir from the first plantings at the Estate Vineyard, Founder Jim Bernau planted these vines using a Christmas tree planter pulled behind his 33 horsepower tractor. He grafted the French clones 667 and 777 on a portion of the vines when they became available.

The warm growing season of 2015 resulted in perfectly ripe fruit with intense colors and opulent flavors. Deep garnet colored in the glass, the wine opens with a complex nose of boysenberry, blackberry, plum, tobacco and cigar box notes. Showcasing concentration and elegance, the flavors brighten on the full-bodied palate with red fruit framed by minerality, baking spice and menthyl. The well-structured, polished tannins and balancing acidity suggest this wine will further reward those with patience.

Peak drinkability: 2018 - 2025.



All of our Estate Vineyards are Certified Sustainable

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: Sept. 24 - 29, 2015

Harvest Statistics

Brix: 23.2° - 23.8°

Titrateable acidity: 6.64 - 7.1 g/L

pH: 3.29 - 3.34

Finished Wine Statistics

Alcohol: 14.1%

Titrateable acidity: 6.56 g/L

pH: 3.39

Fermentation: Small Bin

Barrel Regimen: 15 months in barrel, 27% new French oak

Bottling Date: March 2017

Cases Bottled: 963

2015

WILLAMETTE VALLEY
VINEYARDS*Bernau Block*

WILLAMETTE VALLEY · PINOT NOIR

VINTAGE FACTS 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout the state.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and was in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. Some sites did experience sunburnt grapes. *Courtesy of the Oregon Wine Board.*

THE VINEYARD

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

The Bernau Block is not just for casual sipping, this wine can stand up to rich gastronomic dishes. Enjoy with grilled Oregon lamb chops, cedar plank salmon, filet mignon, mushroom risotto, dishes featuring native Oregon truffles and charcuterie.

