

## TASTING NOTES

Fine bubbles elevate an appealing bouquet of pear, golden apple, white flowers, ginger and candied almond. Attractive lemon and floral notes meld seamlessly on the palate with baking spice and brioche flavors gained from extended sur lie aging. The creamy and elegant structure combined with lifting acidity carry these flavors through the lingering vibrant finish.

Peak drinkability 2018 - 2025.



All of our Estate Vineyards are Certified Sustainable

## 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:** August 25, 2015

**Harvest Statistics**

**Brix:** 18°

**Titrateable acidity:** 9.52 g/L

**pH:** 3.05

**Finished Wine Statistics**

**Alcohol:** 12.8%

**Titrateable acidity:** 8.56 g/L

**pH:** 3.10

**Fermentation:** Stainless Steel Tanks

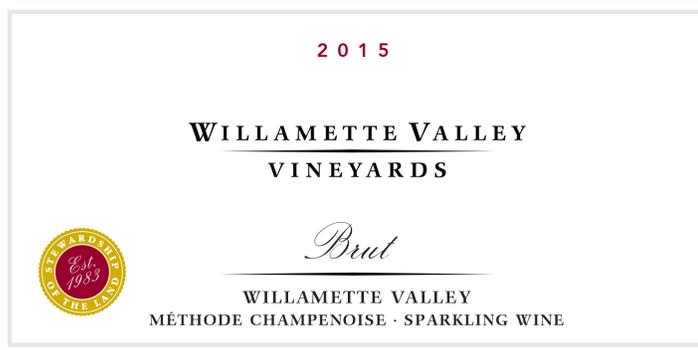
**Barrel Regimen:** 7 months in neutral french oak

**First Bottling for Tirage:** May 27, 2016

**Sur Lies Aging:** 7 months

**Final Bottling:** December 16, 2017

**Cases Bottled:** 690



## 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 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 &amp; 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 and nutty foods like chicken and waffles, smoked salmon, deviled eggs, caesar salad and aged cheeses.

