



TASTING NOTES

Focused notes of florals, including violet and lavender, flow into ripe red fruits of cherry and raspberry accented by nutmeg and cedar aromas. The palate is satin textured over an elegant frame of bright acidity and firm tannins surround mouthfilling flavors of cranberry, earth and savory herbs.

Peak drinkability 2018-2025.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

Clones: 667, 777, 115 & Pommard

Soil Type: A variety of Willamette Valley soils including Jory (iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: Sept 18 - Sept 24, 2015

Harvest Statistics

Brix: 24.1° - 25.2°

Titrateable acidity: 5.79 - 6.35 g/L

pH: 3.33 - 3.46

Finished Wine Statistics

Alcohol: 14.5%

Titrateable acidity: 5.48 g/L

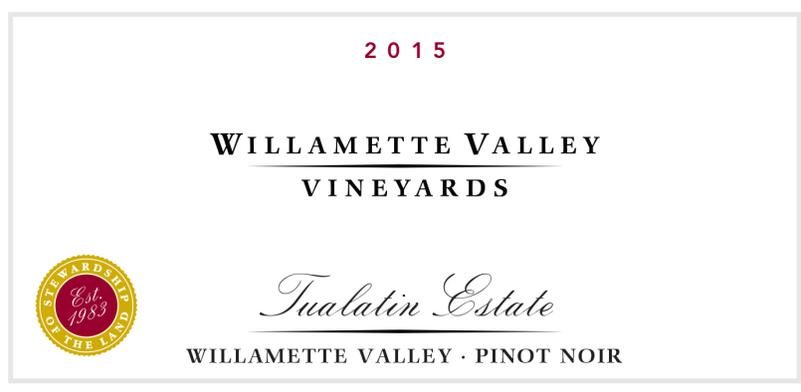
pH: 3.76

Fermentation: Small bins

Barrel Regimen: 15 months in oak barrels, 26% new French oak

Bottling Date: March 2017

Cases Bottled: 976



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

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.

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, which adds 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

Brined turkey with all the fixings, herb-roasted pork tenderloin, duck breast with pomegranate-citrus glaze, butternut squash and roasted mushrooms.

