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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.

**VINTAGE FACTS 2015**

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**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 loess. High concentrations of rusted iron balls called pisoliths 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, 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.