

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 2016 vintage resulted in perfectly ripe fruit with intense color and opulent flavors. Deep garnet colored in the glass, the wine opens with a complex nose of marionberry, blackberry, plum, dried herbs, and baking spice notes. Showcasing concentration and elegance, the flavors brighten on the full-bodied palate with red and black fruit framed by minerality and cigar box. The well-structured, polished tannins and balancing acidity suggest this wine will further reward those with patience.

Peak drinkability: 2019 - 2026.



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: September 21 - 29, 2016

Harvest Statistics

Brix: 23.5° - 23.8°

Titrateable acidity: 7.58 g/L

pH: 3.38

Finished Wine Statistics

Alcohol: 14.2%

Titrateable acidity: 6.58 g/L

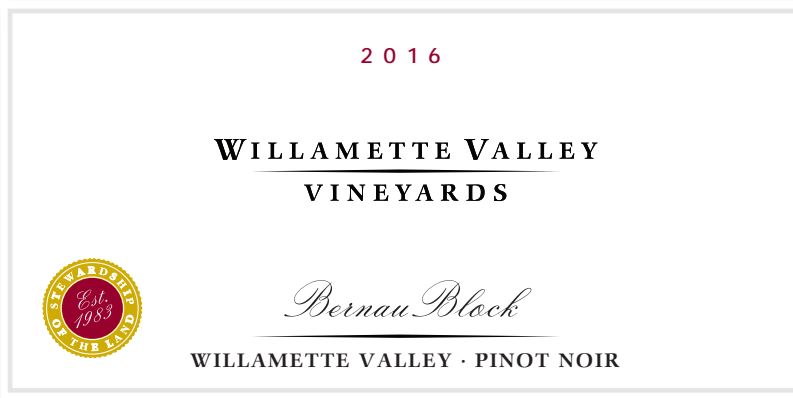
pH: 3.38

Fermentation: Small Bin

Barrel Regimen: 17 months in barrels, 27% new French oak

Bottling Date: January 2018

Cases Bottled: 1360



VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

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.

