



TASTING NOTES

Deep ruby in color, the wine features a nose of black currant, blueberry and vanilla with a hint of toasted oak. The inviting palate offers notes of cranberry and raspberry accented by baking spices and earth over a medium-bodied frame with structured tannins and balanced acidity.

Peak drinkability 2018-2021.

TECHNICAL DATA

Grape Type: Pinot Noir, Clone 667, 777, Pommard, Wädenswil, 113, 114, 115

Appellation: Willamette Valley

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

Harvest Date: Sept 8 - Sept 30, 2016

Harvest Statistics

Brix: 22.8° - 24.8°

Titrateable acidity: 5.85 - 6.22 g/L

pH: 3.33 - 3.61

Finished Wine Statistics

Alcohol: 13.6%

Titrateable acidity: 5.0 g/L

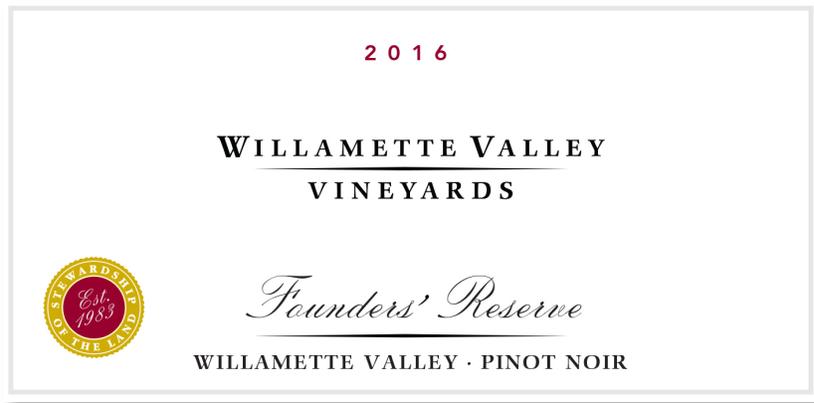
pH: 3.66

Fermentation: Small bins

Barrel Regimen: 9 months in oak barrels, 20% new French oak

Bottling Date: September 2017

Cases Bottled: 4404



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.

WINEMAKING NOTES

The stylistic vision of this wine is pure Pinot Noir fruit with a soft juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The close attention to detail from vineyard to bottle: picked at peak ripeness, the fruit is gently destemmed with approximately 70% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five day cold soak extraction to improve fruitiness and mouthfeel. On the fifth day, the must is inoculated with yeast and allowed to warm up to peak fermentation temperature of 88 degrees Fahrenheit. Fermentation takes place for approximately 10 days in small lot ¾ ton and 1 1/2 ton fermenters. Three times daily, we gently mix the cap back into the juice for greater flavor and color extraction. This punch down is done by hand. A light pressing takes place at less than 1% sweetness before the juice is allowed to settle in stainless fermenters overnight. The following day, the new wine is barreled with light fluffy lees where it finishes primary fermentation and undergoes malolactic fermentation.

FOOD & SERVING SUGGESTIONS

Enjoy with classic pairings like cedar plank salmon, grilled lamb, roasted pork and mushroom dishes.

2016 PINOT NOIR

Founders' Reserve

