

TASTING NOTES

As refreshing as liquid fruit salad in a glass, this wine is ruby in color and opens with lively aromas of ripe cherry, blackberry and cocoa with a hint of earthiness. A vibrant entry and juicy mid-palate features flavors that mirror aromas with the addition of raspberry purée and vanilla. A well-rounded and soft finish, accented by refreshing acidity, carries flavors far beyond the sip.

Peak drinkability 2018 - 2022.

TECHNICAL DATA

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

Appellation: Willamette Valley

Soil Type: Jory and Nekia (iron rich volcanic), Nekia, Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: Sept. 17 - Oct. 26, 2017

Harvest Statistics

Brix: 22.5° - 24.0°

Titrateable acidity: 4.66 - 7.20 g/L

pH: 3.04 - 3.41

Finished Wine Statistics

Alcohol: 13.5%

Titrateable acidity: 5.29 g/L

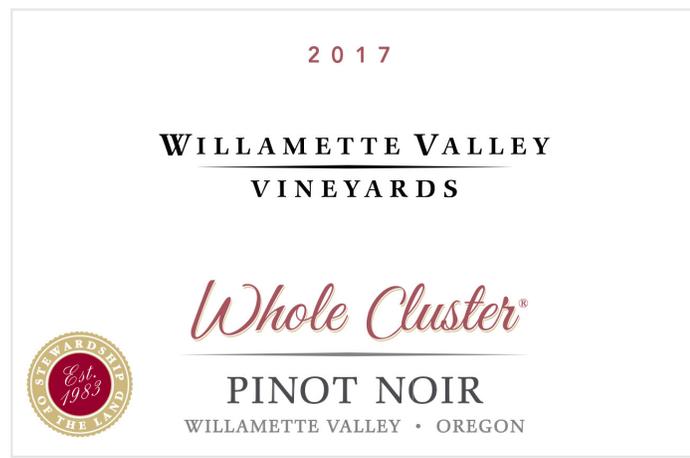
pH: 3.75

Resveratrol: 10.0 Micromoles/L

Fermentation: Whole Cluster Fermentation in stainless steel tanks

Bottling Date: January - April 2018

Cases Bottled: 55,000



VINTAGE FACTS 2017

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. Growers statewide noted that flowering was very complete and produced a very good fruit set. Many also indicated that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.

July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The result was that August 2017 was the warmest August on record in the state and the majority of the western US. Growers noted that the heat stress did not produce much sunburn but may have delayed ripening in some varieties. There was no impact of smoke from forest fires on Willamette Valley producers, unlike Southern Oregon and the Columbia Gorge AVAs, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity and could have caused reduced photosynthesis.

A warm early September accelerated fruit development, but was slowed by a cool down mid-month. Feeling that the harvest was going to be fast and furious, growers

breathed a sigh of relief with the cooler conditions and proceeded to have a slow and steady harvest. From grower reports, 2017 ended with near average to slightly higher than average sugar and acid levels with many touting beautiful flavors and well-balanced fruit.

Courtesy of the Oregon Wine Board.

WINEMAKING NOTES

The stylistic vision of this wine is to capture pure Pinot Noir fruit with beautiful depth and structure through whole cluster fermentation and carbonic maceration. Our winemaking philosophy demands attention to detail from vineyard to bottle. The vineyards for this wine are chosen to complement this unique style of wine. The whole grape clusters (including the stems) are gently conveyed into stainless steel tanks that have been filled with CO2 gas. Yeast is then added and the lid closed tightly to exclude any excess oxygen. Pressing takes place when aromatic and taste characters are ideal and tannins are still gentle. After pressing, fermentation finishes over a 7 - 10 day period in stainless steel tanks. The pH is monitored closely during malolactic fermentation until the desired balance is achieved.

FOOD & SERVING SUGGESTIONS

Our most versatile Pinot Noir for food pairing, this wine lends itself well to sweet and tangy BBQ dishes, Asian cuisine like teriyaki short ribs or sushi, wood-fired flatbreads and gourmet burgers. Try serving slightly chilled on a hot summer evening.