

TASTING NOTES

Garnet in color, the wine opens with tart red cherry, ripe raspberry and baking spice notes. On the medium-bodied palate, flavors mirror aromas with the addition of florals, graphite and earth that frame bright acidity, integrated tannins and a lingering finish.

Peak drinkability 2018 - 2023.



All of our Estate Vineyards are Certified Sustainable.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Eola-Amity Hills

Soil Type: Jory (iron rich volcanic) and Nekia (shallow, iron rich volcanic)

Clones: 115, 777, Pommard and Wädenswil

Harvest Date: September 8 - 30, 2016

Harvest Statistics

Brix: 23.3° - 24.1°

Titrateable acidity: 6.12 g/L

pH: 3.45

Finished Wine Statistics

Alcohol: 13.9%

Titrateable acidity: 5.22 g/L

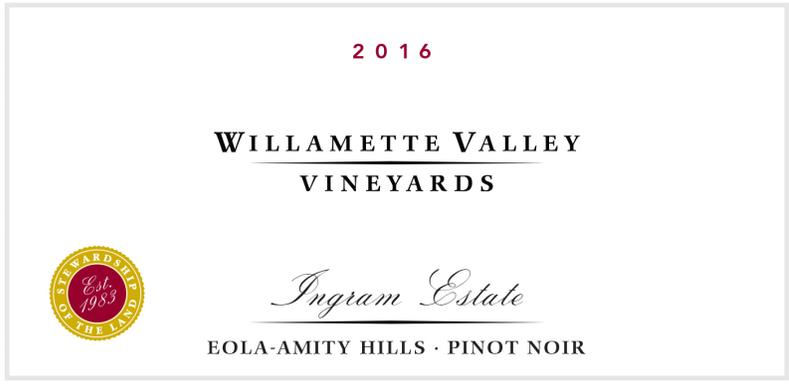
pH: 3.61

Fermentation: Small bins

Barrel Regimen: 9 months in barrels, 20% New French Oak

Bottling Date: September 15, 2017

Cases Bottled: 229



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 VINEYARDS

Elton: In 2006, *Wine & Spirits* listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by *Wine Press Northwest*. Planted in 1983, the vineyard now includes sixty acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

Ingram Estates: The vines were planted in 2013 as Willamette Valley Vineyards purchased and leased the property around Elton to continue on its reputation for quality. The vines are clones 667 and 777 currently.

WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a 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 90% 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 using a non-saccharomyces cerevisiae yeast strain which provides 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

Pair with grilled cedar plank salmon, pork tenderloin with balsamic glaze, mushroom risotto and chicken marsala.

2016 PINOT NOIR
Ingram Estate

