

TASTING NOTES

Dark fruit, minerality and lavender lead on the nose that opens to an inviting palate of cherry, red apple and spice. The finish is long, with balancing acidity, tannins that support its concentration and quaffable notes of blackberry and blueberry that are carried through.

Peak drinkability 2017-2025

FOOD & SERVING SUGGESTIONS

Brined turkey with all the fixings, apple and sausage stuffed acorn squash, roast chicken with cranberry marmalade and beet salad with goat cheese and pistachios.



TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Clones: Pommard, 667 & 777

Harvest Date: September 21 - 25, 2014

Harvest Statistics

Brix: 24.5° - 25.8°

Titratable acidity: 5.24 - 7.21 g/L

pH: 3.36 - 3.75

Finished Wine Statistics

Alcohol: 14.1%

Titratable acidity: 5.6 g/L

pH: 3.49

Fermentation: Small Bin

Barrel Regimen: 14 months in barrel, 45% New French Oak

Bottling Date: May 2016

Cases Bottled: 643

2014

WILLAMETTE VALLEY VINEYARDS



Tualatin Estate

WILLAMETTE VALLEY · PINOT NOIR

VINTAGE FACTS 2014

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit.

The vintage's milestones averaged two weeks early from bud break through harvest, with some sites and varieties maturing as much as three weeks early. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set. The result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs, but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines.

Harvest began around Sept. 12, roughly two weeks earlier than normal, although some of the warmer sites began during the 1st week of September. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to reduce pH levels and lower the rapidly rising sugar accumulation. Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects.

Most wineries are reporting higher than normal yields that resulted from larger than normal clusters. However, a freeze in December 2013 impacted some regions and sites, resulting in some bud and vine damage. This vintage highlights concentrated, well-balanced red wines while offering a wonderful purity of fruit and complex flavors in the whites. Overall the vintage will be known for its excellent aging potential, lower alcohols, balanced acidity and overall concentration.

Courtesy of the Oregon Wine Board.

THE VINEYARD

Tualatin Estate Vineyard, established in 1973, is one of the oldest and most respected vineyards in Oregon's Willamette Valley. Wines made from this 170-acre vineyard have taken Best of Show for both the red and white categories at the London International Wine Competition in the same year, a feat unduplicated by any other winery. Tualatin's Pinot noir captured the Governor's Trophy, Oregon's most prestigious wine award, two years consecutively in 1994 and 1995. The unique soil profile at Tualatin has contributed to the complex nature of the wines. Deposits of iron concretions called pisolithes riddle the top layer and are caused by the weathering of minerals in the soil. Laurelwood is the soil that covers most of Tualatin Estate. This soil is unique to Oregon and is formed over thousands of years on layers of wind-blown, glacial silt called loess. The depth and good drainage of Laurelwood allows deep rooting of the grapevines, and the clays accumulated in the subsoils can provide reserves of late season water.

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, 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.



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