

WILLAMETTE VALLEY VINEYARDS



2015 Estate Pinot Noir

Tasting Notes

The 2015 Estate Pinot Noir expresses the terroir of our three vineyards – the original planting by Founder, Jim Bernau at the winery in the Salem Hills, Tualatin Estate planted by Oregon wine pioneer Bill Fuller in the foothills of the Coastal Range and Elton planted by Dick and Betty O'Brien on the east face of the Eola-Amity Hills.

This wine exemplifies the "Oregon-style" even with the vintage being the warmest on record. Complex aromas of black cherry, dried herbs, floral and spice create an alluring nose. On the palate, the wine is full-bodied with a silky mouthfeel and flavors of blackberry, bergamot, anise and cedar. Exceptionally balanced with velvety tannins, lively acidity and a lingering finish. Peak Drinkability: 2017 - 2022.

FOOD PAIRINGS: Oregon lamb, duck, pork, grilled salmon and aged cheeses.

History of Success

2015 Vintage: **91 pts.** | *Wine Spectator Magazine*

2015 Vintage: **95 pts. & Double Gold** | *San Francisco International Wine Competition*

2013 Vintage: **90 pts.** | *Wine Enthusiast Magazine*

2012 Vintage: **93 pts. & Year's Best** | *Wine & Spirits Magazine*

2012 Vintage: **97 pts. & Top 50 Wines in Oregon** | *Portland Monthly*



All of our Estate Vineyards are Certified Sustainable

Tualatin Vineyard, established in 1973, is one of the oldest and most respected vineyards in Oregon's Willamette Valley. Pinot Noir and Chardonnay from Tualatin took Best of Show for both the red and white categories at the *London International Wine Competition* in the same year, a feat unduplicated in the competition's history. Covered in Laurelwood soil, the slope is south-facing with an elevation of 250-530 feet.

Planted in 1983 by Founder, Jim Bernau, on the south-facing volcanic flow, the vineyard has 53 acres of vines planted at 500 to 750 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.

In 2006, *Wine & Spirits* listed Elton Vineyard as one of the five key vineyards in the new Eola-Amity AVA. Planted in 1983, the vineyard includes 60 acres planted on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the vineyard soil is iron-rich Jory.



Tualatin Vineyard | Tualatin Hills



Willamette Valley Vineyards | Salem Hills



Elton Vineyard | Eola Hills



TASTING NOTES

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Peak drinkability 2017-2022



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TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Clones: Dijon 667 and 777, Pommard, Wädenswil, 113, 114, 115

Harvest Date: Sept. 14 - Oct. 16, 2015

Harvest Statistics

Brix: 21.3° - 23.9°

Titrateable acidity: 5.75 - 7.1 g/L

pH: 3.31 - 3.64

Finished Wine Statistics

Alcohol: 14.3%

Titrateable acidity: 6.31 g/L

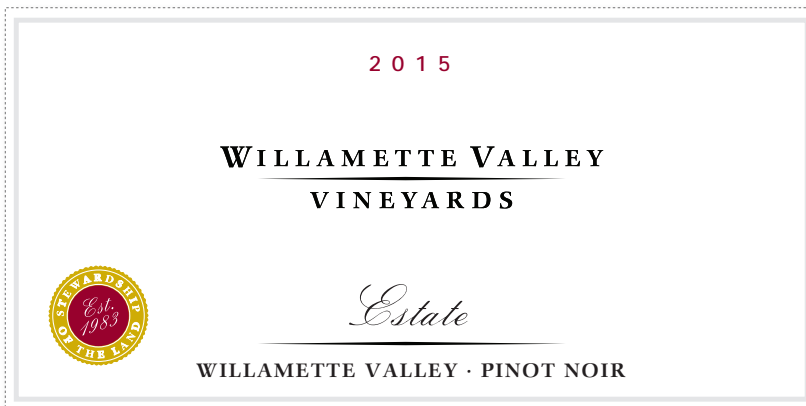
pH: 3.61

Fermentation: Small Bin

Barrel Regimen: 9 months in barrel, 23% New French Oak

Bottling Date: September 2016

Cases Bottled: 15,485



VINTAGE FACTS 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout the state.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and was in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. Some sites did experience sunburnt grapes. *Courtesy of the Oregon Wine Board.*

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 53 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

Tualatin Estate Vineyard: Established in 1973, Laurelwood soil covers most of the vineyard - formed over thousands of years

on layers of wind-blown, glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

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.

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 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

This wine will pair beautifully with classic Pinot Noir dishes including Oregon lamb, duck, pork, grilled salmon and aged cheeses.

