

TASTING NOTES

Ruby in color, the wine features a nose of black cherry, anise and earth. An inviting palate with fruit-forward flavors of cranberry and raspberry are accented by baking spices and toasted oak over a medium-bodied frame with integrated tannins and balanced acidity.

Peak drinkability 2017-2022



TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

Clones: Dijon 667 and 777, Pommard and Wadenswil

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

Harvest Date: September 23 - October 15, 2015

Harvest Statistics

Brix: 22.0° - 24.0°

Titrateable acidity: 5.86 - 6.2 g/L

pH: 3.23 - 3.50

Finished Wine Statistics

Alcohol: 14%

Titrateable acidity: 5.65 g/L

pH: 3.75

Fermentation: Small Bin and Stainless Steel Fermenters

Barrel Regime: 9 months in barrel, 20% New French Oak

Bottling Date: August 2016

Cases Bottled: 5,500

2015

WILLAMETTE VALLEY
VINEYARDS



Founders' Reserve

WILLAMETTE VALLEY · PINOT NOIR

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.*

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 under 1% sweetness before the juice is allowed to settle in stainless fermenters over night. 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 salmon, grilled lamb, roasted pork and mushroom dishes.



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