

Tasting Notes

As refreshing as liquid fruit salad in a glass, this wine is deep ruby in color and opens with vibrant aromas of Bing cherry, blackberry and cocoa with a hint of earthiness. Flavors mirror aromas with a fruit-forward and sweet entry, juicy mid-palate that flows into a soft, well-rounded finish accented by bright acidity. Peak drinkability 2016 - 2019.

Technical Data

Grape Type: Pinot Noir

Clones: Dijon 114, 115, 667 and 777, Pommard and Wadenswil

Appellation: Willamette Valley

Soil Type: A variety of Willamette Valley soils including Jory (iron rich volcanic), Laurelwood (windblown, glacial loess), Nekia and Missoula Flood sediment and Pisolites

Harvest Date: September 17 - October 19, 2015

Harvest Statistics

Brix: 23.5° - 25.0°

Titrateable acidity: 5.39-8.26 g/L

pH: 3.1-3.55

Finished Wine Statistics

Alcohol: 14.1%

Titrateable acidity: 6.48 g/L

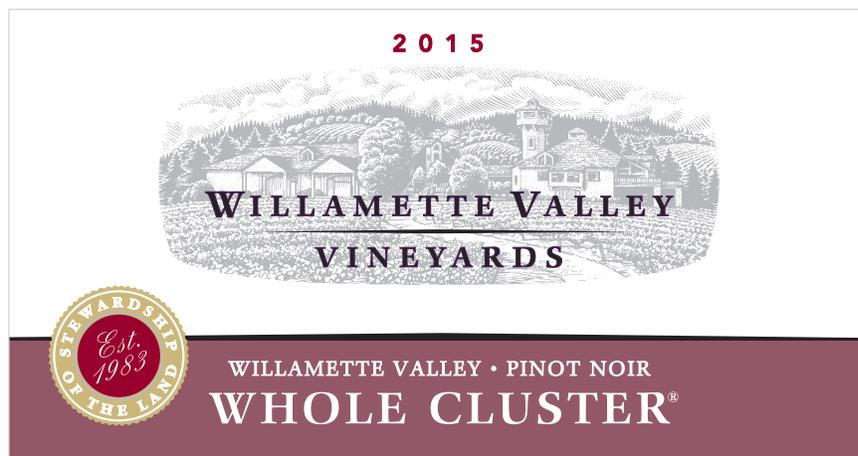
pH: 3.80

Resveratrol: 5.7 Micromoles/L

Fermentation: Carbonic Maceration

Bottling Date: February - March 2016

Cases Bottled: 36,000



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 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 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 and Serving Suggestions

This versatile wine is wonderful by itself or with BBQ, sushi or gourmet burgers. Try serving this Pinot Noir chilled on a hot summer evening.

Wording for Wine List

A liquid fruit salad in a glass with vibrant aromas of Bing cherry, blackberry and cocoa with a hint of earthiness. Juicy, well-rounded mouthfeel, light, fruity and mouth-watering.