

TASTING NOTES

Garnet in color, this intriguing nose showcases spices of nutmeg, cinnamon and cocoa powder centered around a deeply concentrated core of cherry and currant fruit. The mouthfeel is lush with a sweet fruit middle, reminiscent of cordial cherry, then moving in to notes of sandalwood, cedar and star anise. Poised structure of velvety tannins and balancing acidity lead to an ample finish. Peak drinkability 2015-2022



TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Clones: Dijon 667, 777 and Pommard

Harvest Date: October 3 - 4, 2012

Harvest Statistics

Brix: 23.2° - 25.2°

Titrateable acidity: 5.4 - 6.5 g/L

pH: 3.29 - 3.42

Finished Wine Statistics

Alcohol: 14.3%

Titrateable acidity: 7.31 g/L

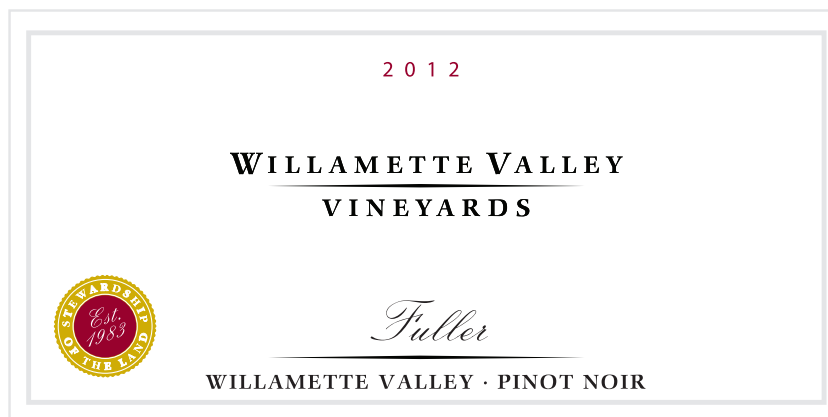
pH: 3.52

Fermentation: Small Bin

Barrel Regimen: 9 months in barrel, 80% new French oak, including Allier and Bertrange forests

Bottling Date: January 2014

Cases Bottled: 113



VINTAGE FACTS 2012

The 2012 vintage was marked by a particularly cold and wet spring, resulting in unusually low fruit set, followed by an idyllic long, warm and dry summer that produced grapes of exceptional flavor and ripeness.

The season commenced with pruning in a particularly rainy January. Temperatures during spring were some of the lowest in recent years. Coupled with rainy conditions, bud break at most sites was a month later than normal. Inclement weather continued through flowering and fruit set, resulting in greatly reduced yields that were historically sparse, ranging from 1.3-2.5 tons per acre. As spring ended and summer began, the rain subsided and all three of our vineyards enjoyed unusually warm and clear weather. Summer was characterized by long, cloudless, sunny days that enabled our vines to steadily ripen grapes without disease development or excessive heat stress. Temperature values for September and October were the highest in a decade, second only to the 2006 vintage. However, cool nights allowed the grapes to retain acidity.

Harvest commenced in late September and was well underway by early October, revealing grapes with exceptional flavor and ideal sugar and pH levels. High levels of lignification in the grape seeds and stems allowed us to increase the number of whole clusters we sorted into the Pinot Noir fermenters, "broadening the shoulders" of the resulting Pinot Noir. The quality of this vintage year in the Willamette Valley was not only centered on specific, high-end producing sites, but was consistent across the appellation.

Wines from the 2012 vintage will cellar well for years to come, demonstrating a sustaining power and elegance.

THE NAME

Bill Fuller, one of Oregon's first emigrating winemakers began planting Tualatin Estate in 1973. This small bottling is a tribute to his contribution in helping build the Oregon wine industry.

THE VINEYARD

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.

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

Pork Tenderloin with Tart Cherry and Caraway Sauce, Fresh Herb and Garlic-rubbed Filet Mignon and Beef Bourguignon.