

TASTING NOTES

Notes of red and black fruits, spice, earth and forest floor set this wine up for an elegant appeal and movement into the graceful palate with flavors that mirror the aromas. A rich, round mouthfeel, bright acidity and rustic tannins provide a lovely framework for the wine.

Peak drinkability 2017-2025



TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Clones: Pommard 115, 667, 777

Harvest Date: September 25 - September 27, 2014

Harvest Statistics

Brix: 24.3° - 24.8°

Titrateable acidity: 5.62 - 7.15 g/L

pH: 3.29 - 3.41

Finished Wine Statistics

Alcohol: 13.5%

Titrateable acidity: 5.8 g/L

pH: 3.50

Fermentation: Small Bin

Barrel Regimen: 14 months in French Oak, 40% New French Oak

Bottling Date: June, 2016

Cases Bottled: 307



2014
WILLAMETTE VALLEY
VINEYARDS

Hannah

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

Resting in foothills of the Coastal Mountain Range, the idyllic Hannah Vineyard is protected by the coastal rain shadow where it is warmer and drier than the rest of the Willamette Valley. Hannah rests on a west to southwest facing slope that rises 300-530 feet above sea level. A majority of the sixty-three acres is planted in Pinot noir clones Pommard, Wadenswil, Dijon 667, 777, 113, 114, and 115, on various devigorating rootstock. The thin laurelwood series soil is made up of wind-blown volcanic and glacial dust. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. These poor soils, which rise above the rich Missoula flood plain, grow small, intensely concentrated Pinot noir berries.

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.

FOOD & SERVING SUGGESTIONS

Stuffed quail, sweet potato gnocchi with brown butter and sage, maple-glazed pork chop, duck confit and fontina cheeses.



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