

TASTING NOTES

As refreshing as liquid fruit salad in a glass, this wine is deep ruby in color and opens with lively aromas of bing cherry, blackberry, baking spices with a hint of cocoa and earth. A vibrant entry and juicy mid-palate features flavors that mirror aromas with the addition of strawberry purée and raspberry fruit leather. A well-rounded and plush finish, accented by bright acidity, carries flavors far beyond the sip.

Peak drinkability 2017 - 2021.



TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

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

Harvest Date: Sept. 16 - Oct. 10, 2016

Harvest Statistics

Brix: 23.1° - 25.8°

Titrateable acidity: 5.3 - 6.65 g/L

pH: 3.45

Finished Wine Statistics

Alcohol: 13.5%

Titrateable acidity: 5.4

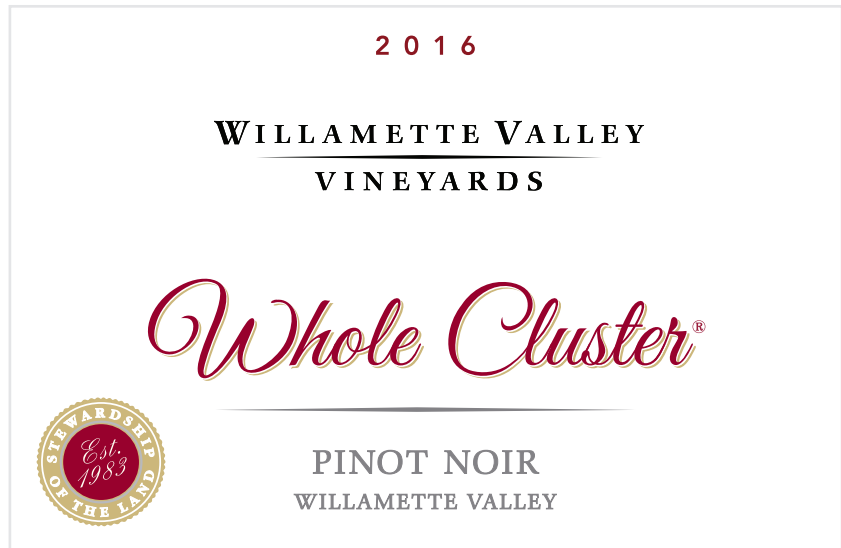
pH: 3.73

Resveratrol: 3.9 Micromoles/L

Fermentation: Whole Cluster Fermentation in stainless steel tanks

Bottling Date: March - April 2017

Cases Bottled: 34,000



VINTAGE FACT 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

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 & SERVING SUGGESTIONS

Our most versatile Pinot Noir for food pairing, this wine lends itself well to sweet and tangy BBQ dishes, Asian cuisine like teriyaki short ribs or sushi, wood-fired flatbreads and gourmet burgers. Try serving slightly chilled on a hot summer evening.

2016 PINOT NOIR
Whole Cluster

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Jim Bernau, Founder/Winegrower