

TASTING NOTES

The 2016 Estate Pinot Noir expresses the terroir of our three vineyards — the original planting by Founder Jim Bernau at the winery in the Salem Hills, Tualatin Estate planted by Oregon wine pioneer Bill Fuller in the foothills of the Coastal Range and Elton planted by Dick and Betty O'Brien on the east face of the Eola-Amity Hills.

This wine exemplifies the "Oregon style" opening with aromas of raspberry, black currant, dried herbs and black pepper to create an elegant bouquet. On the palate, the wine is full-bodied with a silky mouthfeel and flavors of cherry, blackberry, bergamot, anise and earth. Exceptionally balanced with velvety tannins, lively acidity and a lingering finish.

Peak drinkability 2018-2024.



All of our Estate Vineyards are Certified Sustainable.

TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Clones: Dijon 667 and 777, Pommard, Wädenswil, 113, 114, 115

Harvest Date: Sept 8 - Oct 10, 2016

Harvest Statistics

Brix: 20.8° - 24.6°

Titrateable acidity: 6.68 g/L

pH: 3.30

Finished Wine Statistics

Alcohol: 13.9%

Titrateable acidity: 5.66 g/L

pH: 3.54

Fermentation: Small bins

Barrel Regimen: 9 months in barrel, 25% New French Oak

Bottling Date: September 2017

Cases Bottled: 14,156

2016

WILLAMETTE VALLEY
VINEYARDS*Estate*

WILLAMETTE VALLEY · PINOT NOIR

VINTAGE FACTS 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.

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 53 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

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.

Elton: In 2006, *Wine & Spirits* listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by *Wine Press Northwest*. Planted in 1983, the vineyard now includes sixty acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a 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

This wine will pair beautifully with classic Pinot Noir dishes including Oregon lamb, duck, pork, grilled salmon and aged cheeses.

