

TASTING NOTES

Deep garnet in color, the wine opens with aromas of black currant, blackberry, and dried herbs. The full-bodied and opulent sip reveals juicy dark cherry, cedar and baking spices that migrates into a silky and chewy tannin finish that lingers with notes of tobacco and cassis. Peak drinkability 2016-2022.

TECHNICAL DATA

Grape Type: Syrah

Appellation: Rogue Valley

Vineyard Source: Griffin Creek Vineyards
(Crater Lake and Lake View Vineyards)

Harvest Date: October 24, 2013

Harvest Statistics:

Brix: 23.8°

Titrateable acidity: 8.1 g/L

pH: 3.52

Finished Wine Statistics:

Alcohol: 14.2% by volume

Titrateable acidity: 7.58 g/L

pH: 3.65

Yeast Strain: D20

Barrel Regimen: 26 months in neutral French Oak

Fermentation: Small Bin

Bottling Date: January 12, 2016

Cases Bottled: 501

Release Date: January 2017

**WINEMAKING NOTES**

The stylistic vision for this wine focused on fruit, lush and jammy characters, structure and oak complexity, ripe tannins, and a soft, juicy mouthfeel. The grapes were picked at peak ripeness, gently destemmed, and crushed with a whole berry component of approximately 20% for intraberry fermentation, a technique which adds fruitiness to the wine. Prior to fermentation, the must underwent a five day cold soak which allows for low tannin extraction and increased fruitiness and mouthfeel. On the fifth day, the must was inoculated with two specially selected yeast strains and then allowed to warm up to a peak fermentation temperature of 89 degrees F. Fermentation took place in closed top small bin fermenters and was pumped over twice daily for approximately 11 days. A light pressing took place just prior to dryness and was allowed to settle in the tank overnight. The following day, the new wine was barreled with light, fluffy lees where it finished primary fermentation and underwent malolactic fermentation. One racking occurred after malolactic fermentation.

FOOD AND SERVING SUGGESTIONS

Grilled meats such as hanger steak, bison burgers with blue cheese, five-spice lamb chops, pork and taro stew and dark chocolate covered blueberries or cherries.

GRIFFIN CREEK



TASTING NOTES

Pale gold in color with aromas of Bartlett pear, lemon meringue, and crème brûlée. The palate expresses notes of citrus, honey and baking spice over a creamy texture that fully resolves with balancing acidity and a lingering finish.

Peak drinkability 2016 - 2020.



TECHNICAL DATA

Grape Type: Chardonnay

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow, iron rich volcanic), Laurelwood (windblown loess) including pisolites.

Clones: Dijon 76 & 96, Draper

Harvest Date: September 28 - October 7, 2015

Harvest Statistics

Brix: 22° - 23.7°

Titrateable acidity: 6.2 g/L

pH: 3.31

Finished Wine Statistics

Alcohol: 14.1%

Titrateable acidity: 5.77 g/L

pH: 3.56

Fermentation: Oak Barrel Fermented

Yeast Strain: CY3079

Barrel Regime: 9 months in French oak, 25% New French Oak

Bottling Date: August 2016

Cases Bottled: 828



2015
WILLAMETTE VALLEY
VINEYARDS

Estate

WILLAMETTE VALLEY · CHARDONNAY

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 and balanced fruit.

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. *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 focus of this wine is on the unique Dijon clones, which are particularly suited to our cool climate. Creaminess and richness, with balanced oak, acidity and forward fruit is the goal. The grapes were picked at peak ripeness, and lightly whole cluster pressed to avoid phenols. The juice was cold settled and racked to barrels where it was inoculated with selected yeast strains. Fermentation lasted approximately eight weeks at 60-65 degrees F. The barrel lees were stirred twice monthly through malolactic fermentation which finished in April. Aging was sur lie until December, when racking took place via Bulldog pup, (a nitrogen pushing system).

FOOD & SERVING SUGGESTIONS

Dijon and Tarragon Baked Chicken, Poached Salmon with Caper Butter Sauce, Burrata with Grilled Peaches, and Soft Cheeses.



Tasting Notes

Pale gold in color, the wine expresses aromatics of mango, orange blossom and jasmine. Stone fruit and honeysuckle are present on the rich palate and linger into a refreshingly round and bright finish. Peak drinkability: 2016-2019.

Technical Data

Grape Type: Viognier

Appellation: Rogue Valley

Vineyard Source: Fort Miller

Harvest Date: September 11-23, 2014

Harvest Statistics:

Brix: 22.8° - 25.5°

Titrateable acidity: 4.95 - 6 g/L

pH: 3.25 - 3.35

Finished Wine Statistics:

Alcohol: 13.8% by volume

Titrateable acidity: 6.0 g/L

pH: 3.47

Yeast Strain: R-HST

Barrel Regimen: 11 months in neutral French Oak

Fermentation: Barrel Fermented

Bottling Date: September 2015

Cases Bottled: 413

Release Date: March 2015



Winemaking Notes

The stylistic vision of this wine is power, depth, richness, and elegance. The grapes were picked at peak ripeness, and gently whole cluster pressed to avoid phenols. The must was cold settled and racked to another stainless steel tank for fermentation. It was inoculated with a special proprietary strain of yeast which accentuates rich fruit overtones. Fermentation lasted approximately eight weeks at 55-60 degrees F.

Food and Serving Suggestions

Macadamia Chicken with Orange-Ginger Sauce and Coconut Pilaf, Crispy Shrimp Cakes, Grilled Sea Bass with Mango Salsa, Red Curries, Fresh Chevre and Aged Gouda.

