

Tasting Notes

Garnet in color, the wine exudes aromas of clay, cherry compote, cedar and touch of savory smokiness. On the palate, flavors of marionberry and currant make up a concentrated core accented by toasted oak, balancing acidity and a lengthy finish. Peak drinkability 2016 - 2022.



Technical Data

Grape Type: Pinot Noir

Appellation: Willamette Valley

Clones: Dijon 667 and 777, Pommard and Wadenswil

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

Harvest Date: September 24 - October 10, 2014

Harvest Statistics

Brix: 22.0° - 25.6°

Titrateable acidity: 5.81 - 8.20 g/L

pH: 3.10 - 3.60

Finished Wine Statistics

Alcohol: 13.6%

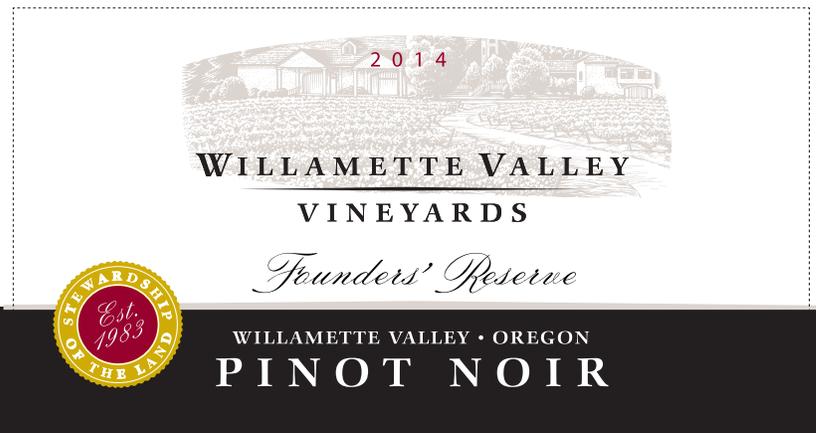
Titrateable acidity: 7.71 g/L

pH: 3.69

Fermentation: Small Bin

Barrel Regime: 9 months in barrel

Bottling Date: August 2015



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. 30. 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 dilute the acids, causing a rise in pH levels and lowered 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.*

Winemaking Notes

The stylistic vision of this wine is pure Pinot noir fruit with a soft juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The is close attention to detail from vineyard to bottle: picked at peak ripeness, the fruit is gently destemmed with approximately 70% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five day cold soak extraction to improve fruitiness and mouthfeel. On the fifth day the must is inoculated with yeast and allowed to warm up to peak fermentation temperature of 88 degrees F. Fermentation takes place for approximately 10 days in small lot ¾ ton and 1½ ton fermenters. Three times daily, we gently mix the cap back into the juice for greater flavor and color extraction. This is done by hand punch down. A light pressing takes place at under 1% sweetness before the juice is allowed to settle in stainless fermenters over night. The following day the new wine is barreled with light fluffy lees where it finishes primary fermentation and undergoes malolactic fermentation.

Food and Serving Suggestions

Enjoy with cedar-plank salmon, smoked pork, grilled lamb and mushroom baked ziti.