

TASTING NOTES

Ruby in color, the nose displays notes of red cherry, orange spice and violets. An elegant frame of bright acidity and firm tannins surround mouthfilling flavors of cranberry, tart cherry, savory pumpkin and earth.

Peak Drinkability: 2016 - 2021

FOOD & SERVING SUGGESTIONS

Brined turkey with all the fixings, apple and sausage stuffed acorn squash, roast chicken with cranberry marmalade and beet salad with goat cheese and pistachios.



TECHNICAL DATA

Grape Type: Pinot Noir

Appellation: Willamette Valley

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

Clones: Pommard, 667 & 777

Harvest Date: September 26 - October 14th, 2013

Harvest Statistics

Brix: 22° - 23.9°

Titratable acidity: 5.45 - 7.40 g/L

pH: 3.20 - 3.63

Finished Wine Statistics

Alcohol: 13.2%

Titratable acidity: 6.69 g/L

pH: 3.58

Fermentation: Small Bin

Barrel Regimen: 9 months in barrel, 40% new French oak

Bottling Date: December 2014

Cases Bottled: 427



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WILLAMETTE VALLEY VINEYARDS



Tualatin Estate

WILLAMETTE VALLEY · PINOT NOIR

VINTAGE FACTS 2013

The 2013 vintage was marked by a particularly cold and wet spring, resulting in unusually low fruit set. Spring was followed by an idyllic long, warm and dry summer that produced grapes of exceptional flavor development and ripeness.

The season commenced with pruning in a particularly wet January. These cold, rainy conditions caused bud break at most sites to be a month later than average. Inclement weather continued through flowering and fruit set, resulting in greatly reduced yields that were historically sparse, ranging from 1.3 – 2.5 tons per acre.

As spring ended and summer began, the rain subsided and all three of our vineyards enjoyed unusually warm and clear weather. Summer was characterized by cloudless, sunny days that enabled our vines to steadily ripen without disease development or excessive heat stress. Temperature values for September and October were the highest in a decade; however, cool nights allowed the grapes to retain acidity.

Harvest began in late September and was well underway by early October, revealing grapes with exceptional flavor, as well as ideal sugar and pH levels. Winemakers were stressed about the harvest as weather reports predicted upcoming steady rainfall. Swift action resulted in getting our best lots in the cellar before the heavy rains. Two 4-inch rain events, with the last on the 28th and 29th of September, caused dilution of flavors as well as increased disease problems. Sorting in the winery, as well as sorting in the field, allowed us to dry out the remaining fruit. This drying out period favored the heritage blocks of self-rooted Pommard at Elton and Tualatin Estate while comparatively larger berries fared much better as drier weather prevailed. 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.

THE VINEYARD

Tualatin Estate Vineyard, established in 1971, is one of the oldest and most respected vineyards in Oregon's Willamette Valley. Wines made from this 170-acre vineyard have taken Best of Show for both the red and white categories at the London International Wine Competition in the same year, a feat unduplicated by any other winery. Tualatin's Pinot noir captured the Governor's Trophy, Oregon's most prestigious wine award, two years consecutively in 1994 and 1995. The unique soil profile at Tualatin has contributed to the complex nature of the wines. Deposits of iron concretions called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. Laurelwood is the soil that covers most of Tualatin Estate. This soil is unique to Oregon and is formed over thousands of years on layers of wind-blown, glacial silt called loess. The depth and good drainage of Laurelwood allows deep rooting of the grapevines, and the clays accumulated in the subsoils can provide reserves of late season water.

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.