



2015 Pinot Noir, Willamette Valley

1100 Cases Produced

Vineyard Composition

- 30% Sunny Mountain Vineyard, Monroe, OR
- 23% Temperance Hill Vineyard, Eola-Amity Hills
- 20% Cherry Grove Vineyard, Gaston
- 14% Medici Vineyard, Chehalem Mountains
- 8% Vista Hills Vineyard, Dundee Hills
- 5% Barnes Vineyard, Cascade Foothills

Chemistry

- 13.8% Alcohol
- 5.4 g/L Titratable Acidity
- 3.70 pH

Vintage Notes

The Willamette Valley Pinot Noir is a multi-vineyard and multi-appellation blend. The intent of this wine is to capture the essence of the vintage. Like making jam in my kitchen, I see winemaking as a preserving of the harvest. I look for a sweet fruit aroma to pull you into the glass followed by all of the nuances that make us love Pinot Noir. A bright acid profile is key to keeping the palate vibrant, pairing the wine with food and letting the flavors linger long after the swallow. Balance creates a dynamic wine that is exciting to drink and that pairs well with a variety of foods.

The vineyard sources for this wine vary by soil, altitude, location and age. They all are exceptionally expressive sites farmed by conscientious stewards of the land. There is a combination of Pommard, 667, 777, 113, 114, 115, Upright (828) and Mariafeld (23) clones in this bottle.

The grapes were carefully sorted and mostly destemmed. The small-lot fermentations were un-inoculated and punched gently hand. Once dry, the must was pressed and sent to barrel after a short settling period. The wine was aged in completely neutral French cooperage for 18 months. The final blend has 3% whole cluster. The wine was racked twice before bottling on May 25th, 2017.