



DATA

pH: 3.67
Total Acidity: 5.4 g/L
Residual Sugar: 2 g/L
Alcohol: 13.3%
Production: 3,435 cases

2017 WILLAMETTE VALLEY PINOT NOIR

VINTAGE

Following a very wet spring, the 2017 growing season started with a little late bud break beginning mid-to-late April. Bloom started the third week of June with cooler temperatures and a little bit of moisture. The summer season was hot and dry, producing high yields in the vineyards. This forced growers to drop fruit to a reasonable level in the vineyards to ensure the highest quality grapes.

VINEYARDS

Dundee Hills: Bella Vida, Kolb Vineyard, La Colina, Olson
Chehalem Mountains: Alloro, Hoy, Nemarniki Vineyard
Eola Amity Hills: Varga Vineyard
Tualatin Hills: La Dolce Vita
Yamhill Carlton: Winkler Vineyard

Clonal Breakdown:

Dijon 115 - 37%	Wadensvil - 7%
Pommard - 22%	Dijon 667 - 7%
Dijon 777 - 13%	Dijon 114 - 6%
Dijon 113 & 828 - 8%	

CELLAR

Harvest Dates: September 29 - October 25
Fermentation: 15 - 19 days with 3 punch downs per day, no whole clusters
Barrel Aging: 9 months in 7% new French oak, 5% 1-year old, 1% 2-year old, 87% neutral oak

TASTING NOTES

This quintessential Pinot noir from the Willamette Valley begins with rich aromas of boysenberry and blueberries, framed by black fruits and complex notes of earth. Acidity and sweetness on the palate evolves into rich flavors of concentrated blue-black fruits with complex notes of light oak and spices. The wine finishes with sweet fruit flavors, juicy tannin and savory earth notes.