



DATA

pH: 3.61
Total Acidity: 5.2 g/L
Residual Sugar: <2 g/L
Alcohol: 13.7%
Production: 200 cases

2017 OLSON ESTATE VINEYARD PINOT NOIR

VINTAGE

Following a very wet spring, the 2017 growing season started with a later 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.

VINEYARD

Olson Vineyard- Dundee Hills AVA, planted 1972
825 foot elevation
Soil: Jory
Clonal breakdown:
Pommard (East Block) - 51%
Dijon 667 - 29%
Pommard/Upright/ Wadensvil (West Block) - 20%

CELLAR

Harvest Dates: October 7
Fermentation: 17 days in 1.5 ton bins and wood tank
Barrel Aging: 22 months in 5% new French oak, 25% 1-year old, 20% 2-year old, 50% neutral oak

TASTING NOTES

This complex wine emerges with aromas of violet, cherries and blueberry. Bright on the palate, flavors are sweet with concentrated dark berry notes and rich chocolate, leading to a long and elegant finish of earthiness and a light touch of oak. The wine is ready to drink now, but will be worth the wait with 6 or more years of cellaring.

ACCOLADES

90 pts - JamesSuckling.com