



AVA

McMinnville, Willamette Valley, OR

Vineyard Composition

100% Estate Grown Old Pommard

Harvest

Picked: September 16, 2015

Brix: 23.4

pH: 3.36

TA: 6.8 g/L

Fermentation

Fermented in 1.5T Macrobins and 6T Fermentors, pressed, settled one day and barreled down

Duration: 13-16 days

Aging

14% New French Oak

15 months

Bottling

February 9/10, 2017

Alcohol: 13.7%

pH: 3.40

TA: 6.15 g/L

R.S.: 0.1%

Vineyard

We are the second oldest vineyard in the McMinnville AVA. The McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate for growing Pinot grapes because we are located in the rain-shadow of the Coastal Foothills, visited by frequent winds that form from the Van Duzer corridor, and planted on western facing sloped hillsides. All of these come together to result in unique wines of quality and distinction, grown 100% from our Estate.

Vintage

2015 was the warmest year on record in the Willamette Valley. Bud break started in mid-March, and a warm spring supported vine growth in preparation for flowering and fruit set, both of which were earlier than usual. The early start in spring was followed by a warm, dry summer, which gave winegrowers flexibility to pick earlier than usual. This allowed winegrowers to make calls based solely on perfect ripeness and flavor development. Harvest started in mid September before rain and birds arrived.

Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed and taken into the winery to begin their journey to becoming wine. After a one day cold-soak, they were inoculated and then punched down and tasted daily until the tannins and color develop nice balance with the acidity and complex fruit flavors. Next the free run is removed, settled overnight, and put to barrels the next day, where it spent 15 months aging in 14% new oak, picking up more complexity and subtle aromatics that accentuate the plentiful fruit flavors.

Tasting Notes

Dense bold black fruit, leather, cigar box, earthy undertones, and a supple yet rich texture. Made to be paired with steak and time. This is a wine that will change over the years and over the course of your sipping session.