



Winemakers

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AVA

McMinnville

Vineyard Composition

100% Estate Grown

Harvest

Picked: 9/20-24, 2015
Yield: 3.5 tons/acre
Brix: 23.4
pH: 3.42
TA: 7.05 g/L

Fermentation

Fermented in 1.5T MacroBins
Duration: 7-21 days

Aging

13 months in 17% New French Oak

Bottling

May 17, 2017
Alcohol: 13.7%
pH: 3.54
TA: 6.6 g/L
R.S.: 0.1%

Vineyard

Established in 1893, 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 in the rain-shadow of the Coastal Foothills, visited by frequent winds that form from the Van Duzer corridor, and planted on western facing sloping 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 13 months aging in 17% new oak, picking up more complexity and subtle aromatics that accentuate the plentiful fruit flavors.

Tasting Notes

2015 was a winemakers dream come true, beautiful ripe fruit making gorgeous rich, supple and intense wine with aromatics of black currant, tobacco, and mushroom. Aeration recommended. Pair with smoked meats & hard cheeses.