

V. 2014 *Pinot Noir* Willamette Valley

Kudos to you, for choosing a wine sourced from some of the best vineyards in Oregon's Willamette Valley.

Kudos to the Willamette Valley, for being one of the finest Pinot Noir wine growing regions in the world.

Kudos to the vineyard workers, who cultivated the land.

Kudos to the winemakers, who crafted the wine you hold in your hand.

Kudos to you for everything you do!



2014 Vintage Summary

The 2014 vintage has the richness and power of 2012 but the restraint and balance of the classic 2013 vintage. Fresher and more balanced than 2009, and every bit as powerful, this vintage of a lifetime may be Oregon's best harvest to date. From bud-break throughout harvest, growers and winemakers statewide experienced almost ideal growing conditions that delivered a record amount of exceptional, balanced fruit.

While the 2013-2014 winter may have started out as cold and wet followed by a wet and warm spring, the hot and dry summer allowed for an ideal, if not early, harvest. These seasonal characteristics led to bud-break, bloom and harvest all occurring close to two weeks earlier than usual. Despite the early progression, the warm temperatures - along with minimal issues due to rain, disease and birds - led to even cluster development and a beautiful balance between sugar and acid levels in the berries. This resulted in deeply concentrated wines with luscious dark fruit flavor profiles. It is safe to say that 2014 may be one of the finest and most harmonious vintages in the history of the Willamette Valley.

Vinification

All berries were picked at optimal ripeness before being cold soaked for two days prior to fermentation. During fermentation, a daily pump-over was done for gentle extraction and to preserve freshness. After fermentation, the skins were gently pressed and roughly 20% of the wine was transferred to neutral French oak barrels with the remainder in stainless steel tanks. The wine then went through natural malolactic fermentation and was aged nine months before bottling.

Tech Info

Harvest Date:	October 1 to 9, 2014
Brix at harvest:	21 - 25
Alc.:	13.5%
pH:	3.75

Winemaker's Tasting Notes

The 2014 Willamette Valley Pinot Noir is vibrant and offers juicy acidity that leads with bright red cherries, black tea and raspberries and finishes with bright red fruit, cloves and vanilla.

