



WINE ANALYSIS

APPELLATION

Willamette Valley

VARIETAL

100% Pinot Noir

HARVEST DATE

September & October, 2018

VINEYARD SOURCE

73% Sweet Cheeks
Vineyard, 27% Davis
Vineyard

PRODUCTION

1,946 Cases

CELLAR TREATMENT

100% French Oak (69% 2nd
& 3rd use, 24% neutral, 7%
new)

ALCOHOL : 13.7%

pH : 3.52

TA : 5.9 g/L

RS : N/A

2018 Vintage Pinot Noir

TASTING NOTES

A classic style Willamette Valley Pinot Noir exuding all of our favorite qualities and characteristics: bright red cherries, cranberries, and fresh picked strawberry aromas are underscored by fresh violet, savory fall spices, and earth. Layers of flavors flow along the palate - finishing delicately balanced with finely integrated tannins and refreshing acidity. Soft, supple, and elegant with a freshness that lifts the palate. A classic beauty.

PAIRING SUGGESTIONS

- Cave Aged Gruyere
- Chevre
- Colby
- Brie
- Cedar Plank Grilled Salmon
- Charcuterie
- Mushroom Risotto
- Pâtes

2016 HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot., resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 exhibits the typical balance, brightness , and depth of fruit that are cornerstones of Oregon wine.

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