



2017 Pinot Noir

TASTING NOTES

This wine opens with inviting aromas of black cherry and cocoa powder. The mid-palate is lifted by a touch of acidity and earthy flavors followed by notes of raspberry, pomegranate and Asian spice.

HARVEST OVERVIEW

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month.

WINE ANALYSIS

Appellation : Willamette Valley
Varietal Composition : Pinot Noir
Harvest Date : October 6-18, 2017
Vineyard Source : Sweet Cheeks Vineyard, Davis
Vineyard, Chateau Bianca, Five
Fourteen Vineyard
Bottling Date : August 9-10, 2018
Case Production : 1,700 Cases
Cooperage/Cellar Treatment : 9 months in French oak; 40% new,
22% second use, & 38% neutral

pH : 3.63 | TA : 5.7 g/L | Alcohol : 12.5%