



2016 Pinot Noir

Vineyard:

The fruit was sourced from Andreas Vineyard, our LIVE Certified Sustainable estate vineyard in the Van Duzer Corridor sub-AVA of the Willamette Valley. Well-drained Bellpine and Jory silty clay loam volcanic soils and moderate slopes with southern exposure make for outstanding cool-climate winegrowing.

Vintage:

2016 was an excellent year in the Willamette Valley. Yields were slightly below average, but fruit quality was outstanding thanks to a warm summer and moderate, sunny harvest season.

Winemaking:

Fruit was destemmed with minimal crushing then fermented in small bins. After pressing and malolactic fermentation, the wine was aged in French, Hungarian, and Czechoslovakian barrels for 30 months.

Tasting Notes:

Well structure for aging, this muscular Pinot Noir features licorice notes wrapped around a warm core of cherry cola.

Bottling:	May 2, 2019
Production:	174 cases
Alcohol:	13.5%
RS:	0 g/L
TA:	8.2 g/L
pH:	3.70