

# ESTATE PINOT NOIR

2017 OLD VINE | MCMINNVILLE AVA  
WILLAMETTE VALLEY | OREGON



"A LOVELY MIX OF CASSIS, ROSE PETALS TOASTED SPICES AND CEDAR AERATE THE ROOM. ON THE ATTACK, A MOUTHFUL OF BLACK CHERRIES, DARK PLUMS AND SWEET LEATHER GREET YOU, WITH BEAUTIFUL FRAMING TANNINS TO SUPPORT THE WINE."

*CO-WINEMAKER, BRIAN IRVINE*

94 POINTS | WINE ENTHUSIAST | EDITORS' CHOICE

31% NEW FRENCH OAK

9 MONTHS BARREL AGING

COOPERS: FRANCOIS FRERES, SEGUIN MOREAU, MERCURY

PH: 3.62 | ALC %: 13.7

» Clones: Coury (65%), 95 (12%), 113 (9%), 667 (8%), Wadenswil (6%)  
Elevation: 600-750 ft. | South Facing



"Our winemaking philosophy with our estate Pinot noir is to Showcase the entire vineyard and the best of the clones planted throughout. Lots of times it's about finding the right balance amongst the different clones and how they can best compliment one another."

*-Co-winemaker, Anne Sery*

The 2017 vintage was a return to normalcy for the Willamette Valley after three consecutive warm vintages. The fundamental characteristics of the valley's climate are cool and moderate, ripening each cluster at the edge of the onset of fall. This type of growing season allows for complexities in favor of tannin development, while retaining the backbone of the wine's acid.

Best enjoyed with one of man's favorite foods: bacon. We recommend either bacon wrapped scallops or for you red meat lovers, a bacon wrapped Filet Mignon where the salty savory notes from the swine can perfectly match with the sweet fruit and tea spices that emerge from the wine.