



## Winemakers

Stephen Cary & Ariel Eberle

## AVA

McMinnville

## Vineyard Composition

100% Estate Grown

## Harvest

Picked: 9/16-10/5, 2015

Yield: 3.5 tons/acre

Brix: 24.2

pH: 3.39

TA: 7.05 g/L

## Fermentation

Fermented in 1.5T MacroBins

Duration: 7-21 days

## Aging

10 months in 11% New French Oak

## Bottling

August 18-23, 2016

Alcohol: 13.6%

pH: 3.64

TA: 5.7 g/L

R.S.: 0.2%

## Vineyard

McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate for growing Pinot grapes; being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides.

## Vintage

2015 was the warmest year on record in the Willamette Valley. Bud break started in mid-March, and a warm spring supported vine growth in preparation for flowering and fruit set, both of which were earlier than usual. The early start in spring was followed by a warm, dry summer, which gave winegrowers flexibility to pick earlier than usual. This allowed winegrowers to make calls based solely on perfect ripeness and flavor development. Harvest started in mid September before rain and birds arrived.

## Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed and taken into the winery to begin their journey to becoming wine. After a one day cold-soak, they were inoculated and then punched down and tasted daily until the tannins and color develop nice balance with the acidity and complex fruit flavors. Next the free run is removed, settled overnight, and put to barrels the next day, where it spent 10 months aging in 11% new oak, picking up more complexity and subtle aromatics that accentuate the plentiful fruit flavors.

## Tasting Notes

2015 was a winemakers dream come true, beautiful ripe fruit making gorgeous rich, supple and intense wine with aromatics of bramble berry, cigar box, and baking spices. This vintage is a premium example of what our amazing YV terroir is capable of, it was made possible by the team that has worked hard and dedicated themselves to observing patterns and nuances of this place over the last 33 years. Enjoy!