



2012
IRIS VINEYARDS OREGON
PINOT NOIR RESERVE

Growing Season:	The 2012 growing season at our Chalice Vineyard in the foothills of the Oregon Coastal Range started out with a late spring frost that damaged some new buds reducing yields for the vintage. The remainder of the growing season was virtually idyllic in every way. The summer days were very warm and dry with the nights cooled by Pacific breezes. Warm dry conditions continued throughout the fall and the grapes were harvested in perfect condition with ideal sugar levels and a perfect acid balance.
Grape Yield:	Less than 4 tons per acre
Fermentation:	72 hour cold soak then 49% fermented in 1.25 ton open top fermenters with hand punch downs two to three times daily.
Cooperage:	100% French Oak, 42% new oak – 16 months in cooperage
Final Analysis:	13.9% alcohol; TA 6.2 g/L; pH 3.57
Vineyard Source:	100% Chalice Vineyard (Iris Vineyards Estate)
Tasting Notes:	This Pinot Noir's color is deep garnet. In the glass it exudes aromas of cherries, plum, raspberry, cranberry, with a hint of smokiness. On the palate the wine is medium full bodied with rich dark chocolate, and pie cherry with graham cracker.
Price:	\$36 per bottle