

Iris Vineyards



Iris Vineyards
2017
Willamette Valley • Oregon
Pinot Noir

2017 PINOT NOIR

Willamette Valley

At Iris Vineyards we look to showcase the potential of Pinot Noir when planted in the proper place and in the hands of our dedicated growers and cellar staff

TECHNICAL DATA

VARIETIES 100% Pinot Noir

AVA Willamette Valley

TA 6.0g/L

RESIDUAL SUGAR 0.1g/L

ALCOHOL 12.8%

pH 3.51

BRIX AT HARVEST 22.8°

ELEVAGE 96% French oak (16% new), 4%
American oak

CLONES Wadenswil, Pommard, Dijon 115,
114, and 113

VINEYARDS Chalice Estate and Winter's Hill

SOIL TYPES Bellpine and Jory

HARVESTED October 2017

BOTTLED September 2018

CELLARING 2-7 years

RELEASED August 2019

CASES 3482

WINEMAKER Aaron Lieberman

PROPRIETOR Pamela Frye

SRP: \$21.99

WINEMAKER NOTES

Each vineyard parcel was harvested separately, at peak maturity and brought into the cellar cold. A blend of Pinot Noir from Chalice Estate Vineyard and Winter's Hill Vineyard (2%), this wine showcases the quality and diversity of Willamette Valley Pinot Noir. This is a versatile wine, which will pair well with a variety of foods. The fruit was gently destemmed, into stainless steel tanks and to 1.25 ton open top fermenters, to ferment as individual vineyard parcels. Once fermentation was complete, the tanks and fermenters were pressed separately and then barrel aged. After aging through July the lots were blended together to build complexity.

VINTAGE DESCRIPTION

The 2017 vintage at Iris Vineyards was distinguished by a return to normal. In recent years we have experienced warmer than average growing seasons and the 2017 vintage was notably average. Bud break hit in mid to late April with little to no concerns of frost. The mild spring weather allowed for steady, gradual vine development. Bloom occurred in late June during near perfect conditions. Some late heat spells in September accelerated ripening, however the Chalice Vineyard sight benefited from having large diurnal shifts, keeping temperatures low at night to slow maturation and enhance flavor development. Conditions were similar in other parts of the Willamette Valley.