

## MADRONA HILL VINEYARD 2015 PINOT NOIR

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**VINIFICATION.** All of this pristine fruit was destemmed. After a five-day cold soak, a low-dose inoculation began a long, steady fermentation, which was punched down twice daily. After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 24 hours, and then transferred to French oak barrels for ten months of aging. The wine was racked once before it was bottled, un-fined and unfiltered.

**VINTAGE.** The 2015 growing season was warm and dry in the Willamette Valley, and is poised to be a great Oregon vintage. The fruit was ripe by the second week of September, and we calmly harvested under sunny skies on September 13<sup>th</sup> before any fears of fall weather.

### IMPRESSIONS:

**AROMAS** - Bing cherries, raspberries, and strawberries joined by orange blossom.

**TASTE** - Seamless from start to silky-tannin finish, all lifted by refreshing acidity. Flavors of Bing cherry and strawberry.

**LENGTH** - Sustained aromatics, lasting 10-15 seconds and accompanied by silky tannins.

The warm vintage has lent this Pinot much generosity in its youth. Pinot, unlike other red varieties, *gains* in power as it ages, and this one already has significant weight. Yet, its balance of fruit, acid, and tannin - combined with its length - suggests that it has a long life ahead to develop more complex flavors and aromas.

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AVA - Chehalem Mountains  
Vineyard(s) - Madrona Hill  
Clone(s) - 777/Pommard  
Harvest Date - September 13<sup>th</sup>  
Brix at Harvest - 25.3  
Alcohol - 14.1%  
pH - 3.68  
TA - 5.6 g/L  
Closure - Diam 10  
Cooperage: French (33% new)  
Bottled - August 22<sup>nd</sup> 2016  
Cases Produced - 69  
Suggested Retail Price - \$39

