

— 2017



Willamette Valley

Winemaking

Aged on the lees for 11 months in 10% new French oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The average fermentation time on skins was 21 days, during which we performed two short pump-overs each day. This Pinot Noir was made with 15% whole cluster fermentation.

Notes

Aromatically this is our most floral wine made in 2017. It is a hypothetical blend of the floral aromatics of the 2013 vintage and the depth of the fruit on the palate of the 2016 vintage. It shows violets, rose, lavender, and rosemary on the nose. The palate is silky and accessible due to the better than average vintage conditions. This wine should age well for 6-8 years or longer.

Score

Wine Spectator 93 points

Specs

ALC: 13.4% 1,500 cases