2017 DUNDEE HILLS PINOT NOIR

WINE OVERVIEW
A mosaic of Pinot Noir from our estate, this wine is a mix of all our Pinot Noir clones. It saw mostly whole berry, and primarily native yeast fermentation before aging primarily in neutral French oak for almost a year. Notes of dark red fruit, cola, and earth are met with layers of complexity — a classic representation of the Dundee Hills.

HARVEST OVERVIEW
The 2017 vintage is classically Oregon. Despite a cold winter and cooler than normal spring, ideal weather after flowering created a healthy fruit set, with as much as 20% more berries per cluster than average. Summer was dry and hot, but vines saw little drought stress. By September, everything was on track for a traditional, “normal” Oregon harvest in the Willamette Valley, with Pinot Noir exhibiting outstanding quality. Harvest produced a bumper crop with intense flavor, and perfect sugar and acid levels.

SRP: $30
CASES PRODUCED: 21,500

Bottled: July 2018
T.A.: 5.8 g/L
pH: 3.5
Alcohol: 13.5%
Cooperage: 15% New, 85% Neutral