



2012 “Deux Verres” Reserve Pinot Noir

Production: 1004 cases

Bottled: July 24, 2014

Jacques Tardy, Winemaker

The Vintage:

The last four vintages have all had late starts and 2012 was no exception. The spring brought us warmer and dryer weeks than we had expected, and pushed budbreak over a week late. Despite record rain in March, the summer was dry, and temperatures reached into the 100s in early August. While harvest was planned for mid October, the warm east winds desiccated the ripening fruit throughout September and October, which forced our picking crews to the vineyards earlier on than planned. The clusters and berries were smaller than usual, because of losing moisture to the east wind, which left the vines yielding only half the usual numbers. The grapes had higher sugars, flavors were darker and the tannins were not consistently ripe.

The Vineyard:

The 2012 Deux Verres features seven vineyards from all over the Willamette Valley. Our own Olson Vineyard, Bella Vida Vineyard, and La Colina Vineyard represent the Dundee Hills AVA. Vanjohn Vineyard and Varga Vineyard are from the Eola-Amity Hills AVA. The wine also features Alloro Vineyard from the Chehalem Mountains and Winkler vineyard from the Yamhill-Carlton AVA. Aside from 25% Pommard clone, the wine is mostly Dijon, including clones 114, 113, 667, 115 and 777.

The Cellar:

The various grapes for the Deux Verres were harvested between October 5th and 15th. All were hand sorted and fermented in small fermentors with no whole clusters for fourteen to sixteen days. The grapes received a 3-4 day cold soak, three punch downs a day, and were pressed very gently. The wine was racked in French oak: 18% new, 15% one year oak, and the rest neutral oak. The barrels were racked first in May, then again in August for a total of 21 months in

The Wine:

The aroma of the 2012 Deux Verres is rich with dark cherries and floral notes. The flavors are sweet and soft, with lots of dark fruit. The texture has soft and silky tannins and add a creaminess to the wine. The finish is long, with fruity notes intertwined with sweet tannins and a touch of earthiness. Enjoy this elegant wine today, with or without decanting.

Wine Data:

pH 3.54

Total acidity (T.A.) 0.58875gr/100ml

Residual sugar (R.S.) 0.2gr/100ml

Alcohol 13.7%