



2015 Dundee Hills Select Pinot Noir

Production: 200 cases

Bottled: February 2017

Jacques Tardy, Winemaker

The Vintage:

The 2015 growing season started with an early bud break in April after a dry and mild winter. We had an early, dry spring, which triggered a fast-moving bloom. Summer consisted of a very dry summer; we had twenty-six days above 90 degrees, including seven days over 100 degrees, as well as twenty-six days without rain in June and only 0.4 inches in July and August. By early August, we knew harvest would start in early September. September did cool down which slowed sugar accumulation and allowed for greater development. Harvest began at Torii Mor on September 12th and lasted until October 5th. Despite the lack of rainfall, the vines stayed green and healthy all through harvest. The clusters were plump and heavy, with larger than normal size berries, which resulted in a harvest of a 25%-30% extra crop over the already high estimation for the year.

The Vineyard:

Four vineyards are represented in this Dundee Hills appellation Pinot Noir:

Bella Vida with Dijon 667 (21.03%)

La Colina Dijon 114 & Pommard (30.21%)

Olson with Pommard, Dijon 144, 667, 777 (34.23%)

Holstein with Dijon 667 (14.53%)

The Dundee Hills soils are volcanic, with very deep, iron rich, Jory type soils, which drain well and hold plenty of water for the growing season.

The Cellar:

Harvested from September 13 to 27, fermented in 1.5 ton fermentors, pressed after 16 to 28 days, this Pinot noir aged for 16 months in 11.47% new French oak, 17.21% 1 year old French oak, the rest neutral. This blend is 40.16% Pommard, 18.29% Dijon 114, 39.35% Dijon 667 and 2.20% Dijon 777. The barrels were racked in March after Malo-Lactic fermentation, then again in August when the blend was put together before returning to neutral barrels until bottling.

The Wine:

The 2015 Dundee Hills Select aroma leads with concentrated notes of dried red and dark berries over dusty earth notes. The flavors have a bright acidity, leading to juicy red berries and cherries framed by a light earthy-complex. The tannin full texture brings volume and structure to the wine. Ripe red fruits and rich tannins carry the long finish. Enjoy this wine now without decanting or cellar for a few years to allow it to mature.

Wine Data:

pH 3.52

Total acidity (T.A.) 0.5925gr/100ml

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

Alcohol 13.7%