



DATA

pH: 3.63
Total Acidity: 5.6 g/L
Residual Sugar: <2 g/L
Alcohol: 13.5%
Production: 400 cases

2016 OLSON ESTATE VINEYARD PINOT NOIR

VINTAGE

The 2016 growing season started with an early bud break in late March, early April. We avoided any major hail damage from passing storms in May, but the excessive heat during bloom (temps above 100°), prevented full pollination of many berries throughout the vineyards. This uneven set resulted in lighter and loose clusters at harvest. Higher temperatures through July and August gave the valley an early harvest beginning early September at Torii Mor.

VINEYARD

Olson Vineyard- Dundee Hills AVA, planted 1972

825 foot elevation

Soil: Jory

Clonal breakdown:

Dijon 667 - 36%

Dijon 777 - 8%

Pommard - 34%

Dijon 114 - 8%

Upright/ Wadensvil - 10%

Courty Selection - 4%

CELLAR

Harvest Dates: September 20

Fermentation: 13-17 days in 1.5 ton bins and wood tanks

Barrel Aging: 18 months in 10% new French oak, 5% 1-year old, 5% 2-year old, 80% neutral oak

TASTING NOTES

The old vines from this vineyard site produce a wine with complex aromas of violets, ripe berries and cherries with light notes of earth. Concentrated dark berries and chocolate emerge on the complex palate in balance with the vibrant acidity which extends throughout the elegant finish.

ACCOLADES

91 pts - Wine & Spirits

90 pts - Vinous