



## 2016 WILLAMETTE VALLEY PINOT NOIR

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### 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.

### VINEYARDS

Dundee Hills: Bella Vida, Kolb Vineyard, La Colina, Olson  
Chehalem Mountains: Alloro, Hoy Vineyard  
Eola Amity Hills: Varga Vineyard  
Willamette Valley: Kraemer Vineyard, La Dolce Vita  
Yamhill Carlton: Winkler Vineyard

### Clonal Breakdown:

Dijon 115 - 43%	Dijon 113, Coury Selection mix - 7%
Dijon 777 - 25%	Dijon 667 - 4%
Pommard - 13%	Wadensvil - 1%
Dijon 114 - 7%	

### CELLAR

Harvest Dates: September 7 - 23  
Fermentation: 12 - 30 days with 3 punch downs per day, no whole clusters  
Barrel Aging: 9 months in 13% new French oak, 20% 1-year old, 3% 2-year old, 64% neutral oak

### TASTING NOTES

This quintessential Pinot noir from the Willamette Valley begins with a vibrant aroma of raspberries and red cherries, with a hint of black fruits and dusty earth. The juicy acidity on the palate evolves into lush flavors of black fruits with light oak spice notes and an earthy complexity.



### DATA

pH: 3.66  
Total Acidity: 5.5 g/L  
Residual Sugar: 2 g/L  
Alcohol: 12.7%  
Production: 3,435 cases