



2012 Tuenge Pinot Noir

“Intense black plum, dark cherry, anise and lavender leap forth with a frisson of baking spice. Juicy flavors carry through, offering a palate of sweet cherry, Mexican chocolate and cedar, finishing with a late sweetness. The palate is complex and contemplative, offering intrigue as the layers unfold.”

Gary Horner, Winemaker

VINEYARD OVERVIEW

Tuenge (pronounced “tongue-GEE”) Vineyard is located on the eastern flank of the northern boundary of the Chehalem Mountains (pronounced “Sha-HAY-lum”) AVA. Chehalem Mountains is one of Oregon’s newest AVAs (est. 2007), but its winegrowing history dates back to 1968 when Dick Erath purchased 49 acres and aptly called the property Chehalem Mountain Vineyards. By the mid to late 1970s, there was a patchwork of vineyards in the area, and over the next 30 years many notable winegrowers planted roots in the area. Tuenge sits at a 450-foot elevation on Laurelwood soil, a complex, brown, silty soil made of ancient decomposed volcanic material topped with wind-blown loess and Missoula Flood sediment. The rich mineral content of the Laurelwood soil, the temperate climate, and elevation create an environment that is ideal to bring out the complex, red fruit flavors of Pinot Noir.

VINTAGE OVERVIEW

The 2012 vintage in Oregon started with delayed spring weather and a cooler than usual June. However once temperatures rose the region enjoyed a long, warm summer that ultimately lead to excellent quality. The cooler start to the season reduced berry size and quantity per cluster, but provided a great ratio of skins to juice, hence greater color and flavor concentration. Record setting dry conditions coupled with warm days and cool nights during the fall preserved attractive, balanced acidity in the fruit. The advantageous harvest weather allowed us to pick when the grapes were truly ready. This year the fruit set characteristics varied widely from site to site.

APPELLATION
Chehalem Mountains

VINEYARDS
Tuenge

BARREL REGIME
12 months, 40% new French oak

HARVEST
October 18, 2012

T. A.
0.62gm/100mL

PH
3.60

ALCOHOL
14.1%

CASES PRODUCED
194