



APPELLATION Chehalem Mountains

> VINEYARDS Dion Vineyard

> > CLONE Pommard

HARVEST September 19

> Alcohol 13.5%

T.A. 0.67 gm/100mL

> рН 3.59

BARREL REGIME 13 months, 100% French, 40% new

Cases Produced 179

2014 Dion Vineyard Pinot Noir

"Each swirl yields a new facet of this multidimensional wine; scents of black cherry, currant, sarsaparilla, rose petal, lavender and a sassy hint of black pepper. Cherry cola, anise and luscious caramel lounge on the smooth palate before invigorating acidity leads to a high toned, dramatic finish."

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Gary Horner, Winemaker

VINEYARD OVERVIEW

Dion Vineyard was planted more than twenty-five years ago. Focusing on Pinot Noir and Pinot Gris, Dion is one of the earliest ripening vineyards the North Willamette Valley. The vineyard contains the Laurelwood soil type, a unique soil composed primarily of wind borne glacial silt from Ice Age deposits far to the north.

VINTAGE OVERVIEW

The 2014 vintage was the hottest on record in the Willamette Valley to-date. In fact, it broke our previous record for heat accumulation, set in 2003. Daytime highs were certainly warm, but the average overnight temperature was also higher. Those two combined elements set the stage for an early harvest which occurred three to four weeks ahead of schedule.

The season delivered a record amount of balanced fruit with dry, warm weather throughout the spring, summer and early fall. What little precipitation occurred did so in late September, serving to provide water relief and temper rapidly rising sugar concentrations. During this harvest we saw larger than normal clusters form, which also resulted in higher than normal yields. The harvested fruit and resulting wines exhibit fresh fruit qualities, balance in acidity, and moderate alcohol.