

WINERY

APPELLATION Willamette Valley

VINEYARDS Willakia 58%, Leland 25% and Knight's Gambit 17%

BARREL REGIME 13 months, 50% new French oak

HARVEST September 20 – 28

T.A. 0.64 gm/100mL

<sup>рн</sup> 3.52

Alcohol 13.5%

CASES 231 FCE

## 2014 La Nuit Magique Pinot Noir Willamette Valley

the Art

"Dark and brooding, each swirl unfolds another layer. Wafts of blueberry, blackberry, blackcurrant, fig and fragrant violet offer an intense aromatic fusion. Dark berries, black cherry, black plum and baking spice coat the palate in enduring silkiness."

Gary Horner, Winemaker

## WINE HISTORY

"La Nuit Magique," which is French for "The Magic Night," refers to the defining moment when one falls in love with Pinot Noir. As winery lore would have it, every passionate Pinot Noir winemaker has had that one defining, spell-binding bottle of Pinot Noir that hooked them forever - that one magic night! The finest barrels in the entire cellar are selected and blended to create this special cuvée in honor of that Magic Night when wine transcends the moment and becomes immortalized as one of life's great wine experiences.

## 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 exhibits fresh fruit qualities, balance in acidity, and moderate alcohol.