



APPELLATION DUNDEE HILLS

VINEYARDS Prince Hill

CLONES Pommard 38 %, 115 39% and 777 23%

BARREL REGIME 15 MONTHS, 100% FRENCH, 40% NEW

HARVEST September 15

т.а. 0.64 дм/100мL

^{рн} 3.56

Alcohol 13.5%

CASES PRODUCED 895 FCE

2015 Prince Hill Pinot Noir

the Art

"Aromas of violets, cherry-cola, anise with faint coconut lead the way to a strong yet sweet attack on the palate. This satiny mouthful explodes with broad and dense flavors of boysenberry, orange blossom and blueberry leaving the taster dazzled and lusting for more."

and Horna

Gary Horner, Winemaker

VINEYARD OVERVIEW

Prince Hill Vineyard offers ideal growing conditions for producing world class Pinot Noir. Planted in 1983, this premium site encompasses 34 acres, 27 of which are dedicated to top quality Pinot Noir. Benefiting from southern, south eastern and eastern exposures, Prince Hill gently slopes from 760 to 510 foot elevations. The vineyard is divided into eight separate blocks of Pinot Noir that are selectively harvested at peak ripeness. The various Pinot Noir clones that comprise the vineyard offer the maximum opportunity each vintage to blend a one-of-a-kind single vineyard Pinot Noir.

Prince Hill Vineyard is characterized by its Jory soil, a soil which covers the mid and upper elevations of the Dundee Hills. Typically four to six feet in depth, Jory soils consist of a brick-colored silty clay loam. The depth and richness of the soils lend themselves ideally to viticulture. The vine's roots are encouraged to grow deep into the earth as the rich soils nourish the vines. These exceptional growing conditions help produce consistently excellent wines from this site.

VINTAGE OVERVIEW

The 2015 vintage was the second hottest on record in the Willamette Valley, slightly behind the record setting 2014 vintage. The month of September and early October provided a very nice end to the season. Temperatures cooled to near normal, especially at night. The extremely early harvest extended into October allowing for maturation under preferred cool and dry conditions. Harvest began August 28 and lasted until Oct. 9th.

Fruit quality was exceptional producing balanced wines that despite the hot season maintained acidity with moderate alcohol. Excellent color and purity in the reds, and classic varietal character in the whites.