



2015 Tuenge Creek Pinot Noir

“Comforting aromas of marionberry, cherry pie filling and rising bread dough lure the senses. Red plum, pomegranate, red currant and a hint of wet stones roll gently across the tongue. Satiny-smooth and endearingly demure, the finish is balanced by youthful tannin and perky acidity. Zen in a bottle.”

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 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. 9nd.

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.

APPELLATION
Chehalem Mountains

VINEYARDS
Tuenge Vineyard

BARREL REGIME
15 months, 100% French oak, 40% new

HARVEST
September 20, 2015

T. A.
0.58gm/100mL

PH
3.75

ALCOHOL
13.5%

CASES PRODUCED
125