



## 2016 Tuenge Pinot Noir Chehalem Mountains

*“Perfumed aromas of boysenberry, raspberry compote, lavender and balsam float from the glass. The sweet entry leads to juicy red plum and mixed wild berries with a hint of earth. Gracefully balanced and delicate, there is almost an ethereal quality that inspires long and thoughtful sipping.”*

Gary Horner, Winemaker

### VINEYARD OVERVIEW

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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

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The 2016 growing season rocketed to the earliest start in recent history. An early warm spring transitioned to an even-keeled but warm summer. A welcome cooling trend towards the end of the ripening period spread harvest across four well-ordered weeks. Harvest began August 25 and lasted until September 27 under perfect conditions.

Fruit quality was exceptional, producing balanced wines that despite the warm and early season, maintained acidity with moderate alcohol. The result is excellent color, plush tannin and purity in the reds and classic varietal character in the whites.

APPELLATION  
CHEHALEM MOUNTAINS

VINEYARD  
TUENGE VINEYARD

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

HARVEST  
September 16

T.A.  
0.62 gm/100mL

PH  
3.56

ALCOHOL  
13.5%

CASES PRODUCED  
118