



TA: 0.57 gm/100mL

PH: 3.51

ALCOHOL: 13%

BLEND: 100% Pinot Noir

CASE PRODUCTION:

220

WILLAMETTE VALLEY

2017 La Nuit Magique Pinot Noir

CLONES

Pommard-31%, 115-27%, 667-21%, 777-21%

VINTAGE NOTES

- Average spring temperatures set the course for a long term average start to the vintage. Bloom occurred near Father's Day, typical of the average.
- The wines are a step away from the last few hot vintages and more in line with the 'classic' Oregon profile of fresh fruit, lower alcohol and moderate acidity.
- 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.

HISTORY NOTES

- "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 has it, every passionate Pinot Noir winemaker has had that one defining, spell-binding bottle of Pinot Noir that hooked them.
- The finest barrels in the entire cellar are selected and blended to create this special cuvée in honor of that Magic Night.

TASTING NOTES

Intense scents of red berries, cherry and violets offer an enthusiastic sensory invitation to this epic wine. The palate is plush and sumptuous, enveloping the mouth with pomegranate, black plum, creme caramel and warm spices. Tannin is refined, and the acid harmonizes with the overall opulence. – Gary Horner, Winemaker