



CHEHALEM MOUNTAINS

2017 Tuenge Pinot Noir

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.
- Cooling during the last two weeks of harvest was a welcome relief allowing for a slowing of fruit maturation and harvest under desirable cooler conditions.
- Harvest for Erath began September 7 and ended October 19 spanning a total of six weeks. Heat accumulation was 15-20% above long-term average and similar to 2013, 2014 and 2016.
- 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.

VINEYARD NOTES

- Tuenge (pronounced "tongue-GEE") Vineyard is located on the eastern flank of the northern boundary of the Chehalem Mountains AVA.
- Tuenge sits at a 450-foot elevation on a complex, brown, silty soil made of ancient decomposed volcanic material topped with wind-blown loess.
- The rich mineral content of the soil, temperate climate, and elevation create an ideal environment to bring out the complex, fruit flavors .

TASTING NOTES

The aromas are ripe with fresh cherries, crushed raspberries and black currant cordial, with whispers of violets and faint bay leaf. Mixed berries characterize the silky palate--raspberry, boysenberry and ripe strawberry. Far from simple, this offers instant, approachable gratification.

TA: 0.60 gm/100mL

PH: 3.64

ALCOHOL: 13.0%

CASE PRODUCTION:

100