



TA: 0.64 g/100mL

PH: 3.39

ALCOHOL: 13.5%

BLEND: 100% Pinot Noir

CASE PRODUCTION:

150

## WILLAMETTE VALLEY

### 2018 Battle Creek Pinot Noir

#### VINTAGE NOTES

- A rapid change to dryer and warmer than normal conditions quickly pushed the growing season 7-10 days ahead of our recent warm years.
- The excessive heat and dryness stressed the vines to a point to where they slowed their metabolism to conserve water, effectively negating that early season 7-10 day head start.
- September cooled down to below average temperatures and with a few light precipitation events the vines returned to a state of incredible balance.

#### VINEYARD NOTES

- Battle Creek Vineyard lies within the serene rolling hills of the Willamette Valley.
- The climate and nutrient rich, volcanic soil create an ideal environment for the vineyard's sole varietal, Pinot Noir, to flourish.
- The combination of the growing conditions allow the winemaker to blend a wine that captures the depth and sophistication of Pinot Noir.

#### WINEMAKING NOTES

- Gentle pumpovers during the winemaking process extract optimal flavors, color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure.
- Aged for 15 months in 100% French oak with 22% new barrels.

#### RECOMMENDED FOOD PAIRINGS

- Grilled gulf shrimp, hazelnut biscotti

#### TASTING NOTES

"Comforting and homey aromas of mixed berry jam, fresh-ground coffee, rising bread dough and allspice offer an inviting first impression. The mouth is plush and rich, featuring berry cobbler, cherry cordial and a hint of vanilla. Vibrant acidity is well integrated with the bountiful body." - Gary Horner, Winemaker