



## WILLAMETTE VALLEY

### 2018 Estate Selection Pinot Noir

#### VINTAGE NOTES

- The excessive heat and dryness stressed the vines to a point where they slowed their metabolism to conserve water, effectively negating that early season 7-10 day head start.
- Summer temperatures soared 8-10 degrees above normal and precipitation was one of the lowest on record.
- September cooled down, and with a few light precipitation events, the vines returned to a state of incredible balance. This was truly an excellent vintage.
- Overall, this was truly an excellent vintage, one of the best in recent history.

#### WINEMAKING NOTES

- Barrel Regime: 15 months, 100% French, 27% new.
- Vineyards: Willakia 31%, Knight's Gambit 18%, Tuenge 11%, Battle Creek 8%, Leland 7% and 25% from other sites.
- Grapes came from Clones: 115 - 39%, Pommard - 30%, 777 - 22%, Coury - 5%, Wadenswil - 4%.

#### RECOMMENDED FOOD PAIRINGS

- Excellent with wild mushrooms, duck, roast beef, lamb, other red meats or even grilled salmon.

#### TASTING NOTES

Inviting aromas of mixed berry vanilla cobbler, Bing cherry and black plum are buoyed by a hint of exotic sandalwood. Juicy flavors of boysenberry, blackberry and baking spice coat the palate in silky smoothness. Nimble tannins offer a persistent finish, as faint mocha notes linger pleasingly.

TA: 0.63 gm/100mL

PH: 3.52

ALCOHOL: 13.5%

BLEND: Pinot Noir.

CASE PRODUCTION:

2815