

2018 PALMER CREEK VINEYARD PINOT NOIR

VINEYARD

Lynn Penner-Ash began working with Palmer Creek Vineyard with its first planting in 2000. During the beginning years of Penner-Ash Wine Cellars, Palmer Creek Vineyard owners, Janet and Larry Richards, often attended events at the winery to help pour wines for guests and share the Penner-Ash story. Our winemaking team has continued to source from this vineyard, watching it mature year after year. We are grateful for the opportunity to select specific Pinot Noir clones for our vineyard designate each vintage: 114, 777, and Pommard.



AVA	PLANTED	SOIL	ELEVATION	CERTIFICATIONS	CLONES
Eola-Amity Hills	2000	Yamhill, Woodburn	250'-300'	LIVE, Salmon Safe	114, 777, Pommard

2018 VINTAGE

The 2018 growing season started off cool and wet followed by slightly warmer than average summer temperatures. Early September rain helped give the vines a sip of water to recharge just before harvest.

TASTING NOTES

Notes of strawberry cream and fruit punch give this wine a rustic, fruit forward aroma. On the palate, roasted oak mingles with fruit leather creating plushness. Balanced acidity gives this wine length and freshness to the finish.

ALCOHOL	BRIX	HARVESTED	TA	PH	AGING	CASES
14.6%	24.6	Sept 27 - Oct 4, 2018	5.3 g/L	3.73	10 months in 32% new French Oak	376