



VINTAGE: **2015**

*Yamhill - Carlton*

OREGON  
PINOT NOIR

The 2015 vintage had a warmer growing season than usual. The warmth lasted until the end of June allowing the vineyards to jump ahead of typical phenological development to kick off the growing season.

The higher temperature didn't last however, and by July and August Willamette Valley returned to its normal weather patterns. Then came one of the coolest Septembers on record. The result of this unique growing season were wines with sublime ripeness, polished finesse, combined with ample acidity.

#### WINE DETAILS

**APPELLATION:**

Yamhill-Carlton

**HARVEST DATE:**

Early October 2015

**AGING:**

10 months in 228L barriques,  
41% new French oak

**FERMENTATION:**

20% whole cluster

**ALCOHOL:**

14.1%

**TA:**

0.63 g/100ml

**PH:**

3.53

#### WINE PROFILE

**AROMAS:**

Cranberry, boysenberry, rhubarb, leather,  
strawberry preserve

**FLAVORS:**

Racy pomegranate, spruce sap, huckleberry and  
tangelo up front; the finish rounds out with  
juniper berries and sandalwood mixed with  
cherry, milk chocolate and herbs de Provence

**TEXTURE:**

Juicy tight tannins up front melting into a 70%  
coco dusty citrus mélange on the mid-palate;  
breaking like an ocean wave on the finish back  
toward the mid palate pulling everything together

#### VINEYARDS

##### GRAN MORAINÉ & ESTATE VINEYARD

The 2015 Yamhill-Carlton Pinot Noir was crafted from the fruit grown on both our Gran Moraine vineyard, which was planted in 2005 and is one of the more westerly vineyards in the Yamhill-Carlton, and our Estate vineyard, which was planted in 2007 and is just six miles northeast of the town of Carlton. Both vineyards are located in the Yamhill-Carlton AVA and contain some of the oldest marine sedimentary based soils in the greater Willamette Valley.

#### WINEMAKING

The climate of the Yamhill-Carlton AVA combined with the sedimentary-based soils of our growing sites produces wines with nuanced fruit and earth characters driven by ageable tannins that are structured yet elegant. The fruit is picked at a point thought to best express the profoundness of both the site and the vintage.

At the winery, the fruit is held overnight in our forced air cold room to chill at 42 degrees F before being carefully hand-sorted and gravity fed into open top tanks. 20% of the fruit is left intact for whole cluster fermentation. The remaining fruit is meticulously destemmed being sure to leave as many whole berries as possible. Depending on the vintage, block, and clone, the fruit is left for a cold maceration period of three to ten days. During fermentation, which usually last between two to four weeks, we use manual punchdowns as our primary method of cap management. At the end of alcoholic fermentation, the 'free run' is then separated from the press fraction and then racked to 228L barriques – about 41% new French oak, and slowly undergoes natural malo-lactic fermentation.

#### ACCLAIM

91 POINTS, Lisa Perrotti-Brown, *The Wine Advocate*, July 2017