



## 2012 RESERVE PINOT NOIR WILLAMETTE VALLEY

### VINEYARDS

Shea Vineyard is owned by Dick and Deirdre Shea of Portland, Oregon and is managed by Jesus Marin. It's located in the northern region of the Willamette Valley inside of Yamhill-Carlton District AVA near Carlton, Oregon. This vineyard is known by many as Oregon's "Grand Cru" vineyard and its wines have garnered some of the highest scores ever recorded for an Oregon Pinot Noir. Zenith Vineyard is owned by Tim and Kari Ramey and is located near Salem. It rests on a southeast slope of the Eola-Amity Hills AVA and is also a LIVE certified vineyard. Illahe Vineyard is owned by Lowell and Pauline Ford and is located in Dallas, Oregon. Its 50 acres are nestled in the foothills of the coast range in the middle of the Willamette Valley AVA and is LIVE and Salmon Safe certified. Kiff Vineyard is owned and farmed by Joel Kiff and is located in McMinnville, Oregon. This 9 acre vineyard is located in the southern edge of the Yamhill Carlton AVA in the foothills of the coast range on volcanic soils. It is sustainably farmed using LIVE vineyard practices.

### VINTAGE

Moderate temperatures and ideal growing conditions throughout the season put very little pressure on the vines, producing grapes with nicely balanced chemistry at harvest time. After a challenging vintage like 2011, this abundant and extremely high quality vintage was a welcome change for everyone growing and making wine in the valley. The warm summer continued deep into the fall and allowed for extended hang times. Yields were up and the fruit arrived in immaculate condition to the winery with very little need for extensive hand sorting on the crush line.

### WINEMAKING

The Reserve Pinot Noir is made by blending our best barrels to create a wine that brings together all of the great elements of the vineyards that we work with. We can never tell which vineyards or which barrels that will end up in the final blend of the Reserve, but that's what makes wine so mysterious. This blend is always the most difficult task for us every year and yet it's also the most enjoyable. The grapes for this wine were harvested in early October at 24 brix and were sorted, destemmed, and then cold soaked for 10 days. Some fermenters were inoculated with several types of yeasts while others used native yeasts and were hand punched twice per day to dryness until pressing off after more than 23 days on the skins. The wine was settled for a week before going to barrel. This wine is definitely built with some aging potential in mind and it should evolve wonderfully for at least 7 to 9 years.

### TASTING NOTES

This wine exhibits aromas of dark cherries, bramble, and pie spice that mingle with whiffs of cigar box and forest floor. A silky entry evolves into a mid-palate with lingering sweet tannins. Enticing flavors of dark cherries, plums, clove, and vanilla, develop into an incredibly long and beautiful finish.

### TECHNICAL INFORMATION

#### ACCOLADES

91 Points – Wine Enthusiast  
91 Points – The Pinotfile  
Jury Selection - IPNC

#### APELLATION

Willamette Valley

#### VINEYARDS AND CLONES

Shea - Wadenswil  
Zenith – Wadenswil / Dijon 115  
Illahe - Pommard  
Kiff – Dijon 777

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION AND AGING

10 months in 33% new French oak  
Ermitage, Damy, Saint Martin

#### ALCOHOL

13.9%

#### PH

3.67

#### PRODUCTION

260 cases

#### BOTTLING DATE

August 2013

#### RELEASE DATE

November 2014

#### SUGGESTED RETAIL PRICE

\$35