



2015 FAIRSING VINEYARD PINOT NOIR YAMHILL-CARLTON

VINEYARDS

Fairsing Vineyard is owned by Mike and MaryAnn McNally and is managed by Daniel Fey of Results Partners. It's located on Willakenzie soils in the Yamhill-Carlton AVA just northeast of Yamhill. It towers on very steep slopes at an elevation of 750' is planted to over 40 acres of Pinot Noir and Chardonnay. The vineyard is also both certified Salmon Safe and LIVE to guide their farming practices.

VINTAGE

This vintage will go down as the warmest growing season in recorded history in the Willamette Valley. Moderate temperatures all spring led to ideal growing conditions throughout the summer. This put very little pressure on the vines, producing grapes with nicely balanced chemistry at harvest time. The warm days continued into mid-October which allowed extended hang times with very ripe fruit. 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 trio of clones for this wine were harvested from the some of the highest blocks of the vineyard on September 21st. They were sorted and destemmed into one stainless steel tank and then cold soaked for seven days. This cold soak method extracts color and supple tannins from the skins without the presence of alcohol. The lot was left to begin to spontaneously ferment on its own and was hand punched twice per day to dryness. Post fermentation soaking continued until pressing off after more than 25 days on the skins. The new wine was then settled for a week before it was gently racked by gravity to barrel. After spending 17 months resting in barrel, the wine was racked to tank and bottled in March. It should evolve wonderfully for at least 7 to 10 years.

TASTING NOTES

This vineyard designate from Fairsing shows punchy black-cherry fruit, a streak of mineral and a sprinkling of coffee grounds. Clean earth and graphite add more complexity, and the tannins—ripe and sturdy—provide a perfect foundation.

TECHNICAL INFORMATION

ACCOLADES

92 Points – Wine Enthusiast - Editor's Choice

APPELLATION

Yamhill-Carlton

VINEYARDS AND CLONES

Fairsing – Wädenswil / 777 / 115

COMPOSITION

100% Pinot Noir

FERMENTATION AND AGING

17 months in 33% new French oak
Mercury CLL+

ALCOHOL

14.5%

PH

3.66

PRODUCTION

72 cases

BOTTLING DATE

March 2017

RELEASE DATE

May 2017

SUGGESTED RETAIL PRICE

\$45