



## 2016 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 was the 5th warmest growing season on record for the Willamette Valley. Moderate temperatures all spring led to early bud break and ideal growing conditions throughout the spring and summer. This put very little pressure on the vines, producing smaller and more concentrated grapes with nicely balanced chemistry at harvest time. The warm days continued into mid-September 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 18<sup>th</sup>. They were sorted and destemmed into one fermentation vessel 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 tank 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 15 months resting in barrel, the wine was racked to tank and bottled in November. It should evolve wonderfully for at least 7 to 10 years.

### TASTING NOTES

This wine exhibits aromas of black cherry, plum, blackberry, and caramel that overlap with hints of toast and vanilla. A smooth entry flows into a generous and tantalizing structure. Exotic flavors of blackberry, plum, blueberry, and cassis, develop into a never-ending finish.

### TECHNICAL INFORMATION

#### ACCOLADES

93 Points - Vinous

#### APPELLATION

Yamhill-Carlton

#### VINEYARDS AND CLONES

Fairsing – Wädenswil / 777 / 115

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION AND AGING

15 months in 33% new French oak

Damy

#### ALCOHOL

14.1%

#### PH

3.64

#### PRODUCTION

75 cases

#### BOTTLING DATE

November 2017

#### RELEASE DATE

June 2018

#### SUGGESTED RETAIL PRICE

\$45