



# LAVINEA

*Single Vineyard Wines*

‘THE ORIGINAL’ TUALATIN ESTATE PINOT NOIR

2014 VINTAGE AND WINEMAKING FACTS

PICKING DATE: SEPTEMBER 17TH & 23RD, 2014

HARVEST DATA: 23.8 BRIX, PH 3.52, TA 5.2

COLD SOAKED: 6 DAYS

FERMENTATION: SPONTANEOUS NATIVE FERMENTATION, GENTLE PUNCH DOWNS OR PUMP OVER  
TWICE PER DAY

PRESSED: OCTOBER 8TH

BARRELED: OCTOBER 11TH WITH 30% NEW FRENCH OAK

MALOLACTIC FERMENTATION: INDIGENOUS AND 100% COMPLETE BY MAY 1ST, 2015

BOTTLED: MARCH 1ST, 2016

CASES PRODUCED: 210

AGING POTENTIAL: OVER 5 YEARS

## TASTING NOTES

BRILLIANT AND LIGHT RUBY WITH PURPLE AND ORANGE EDGE, THE FIRST NOSE STARTS WITH A COMPLEX RANGE OF RED FRUIT AND FLORAL NOTES DIFFICULT TO UNTANGLE AND DEFINE AT FIRST, YET VERY COMPELLING & ETHEREAL. IT OPENS UP TO FRESH RED FRUIT, DUSTY ROSE AND SOFT ANISE NOTES. A SOFT ENTRY ON THE PALATE, AND PLEASING ALL AROUND AS IT DANCES AROUND FOR A FEW MINUTES OF BERRIES AND FLORAL NOTES, SILKY AND ELEGANT TEXTURES THAT FINISHES SEAMLESSLY. ELEGANT AND POSED, THE QUINTESSENTIAL DEFINITION OF A CLASSIC PINOT NOIR: COMPLEX YET LIGHT AND DELICATE ON ITS FEET. VERY PERFUMED AND LADY LIKE, THIS WINE WILL SEDUCE GREATLY BY ITS REFINEMENT AND POLISH, WITH A TREMENDOUS AGING POTENTIAL.