



LAVINEA

Single Vineyard Wines

TUALATIN ESTATE PINOT NOIR
2015 VINTAGE AND WINEMAKING FACTS

PICKING DATE: SEPTEMBER 9TH, 2015

HARVEST DATA: 24.2 BRUX, PH 3.45, TA 5.4

COLD SOAKED: 6 DAYS

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

PRESSED: SEPTEMBER 25TH

BARRELED: SEPTEMBER 30TH WITH 30% NEW FRENCH OAK

MALOLACTIC FERMENTATION: INDIGENOUS AND 100%

COMPLETE BY JANUARY 8TH, 2016

BOTTLED: FEBRUARY 27TH, 2017

CASES PRODUCED: 279

AGING POTENTIAL: OVER 5 YEARS



TASTING NOTES

BRILLIANT AND LIGHT RUBY WITH A YOUTHFUL PURPLE EDGE, THE INITIAL AROMAS OF RED CHERRY AND EXOTIC SPICES OPEN IN THE GLASS TO MORE COMPLEX NOTES OF STRAWBERRY, YELLOW STONE FRUIT AND HINTS OF ROSE PETALS ON A DISTINCTIVE BEDROCK CHARACTER. A LIVELY ENTRY AND SOFT PALATE TRAVELS ALONG SEAMLESSLY, WITH AN ELEGANT TEXTURE THAT LINGERS ON A STONY CORE. THE WINE COMES FULL CIRCLE AS PIE CHERRY NOTES LINGER ON THE REFINED FINISH. ELEGANCE AND MINERALITY, THE QUINTESSENTIAL DEFINITION OF A CLASSIC PINOT NOIR: COMPLEX YET DELICATE.

THIS WINE WILL SEDUCE GREATLY BY ITS REFINEMENT AND POLISH, WITH A WONDERFUL AGING POTENTIAL.