

2016 TUALATIN ESTATE VINEYARD PINOT NOIR

One of the most historic sites in Oregon, it originated amongst the visionaries and pioneers in the very first wave of Pinot Noir grape planted along the side of Ponzi and Eyrie Vineyards in the Willamette Valley. The Original Tualatin Estate Vineyard was planted on Laurelwood soils at the foothills of the Coast Range in 1974 on its own roots and produces a Pinot Noir of great vibrancy and length, with that extra dimension on the palate that only 40 + year old vines typically achieve.

Vineyard Details

AVA: Willamette Valley
Total Acreage Planted: 177.6 acres
Elevation: 350 - 900 feet
Exposure: South

Soils: Laurelwood, volcanic silt loam and weathered iron and mineral deposits over deep Jory clay.

Lavinea's Acres: 1.5

Clones: Pommard/Own Roots & 667 / Own Roots

Density: 12 X 6 Row Orientation: North/South Vine Age: Planted in 1974

2016 VINTAGE & WINEMAKING FACTS

Picking date: August 30th & September 1st, 2016 Harvest Data: 23.6 brix, pH 3.37, TA 5.7 g/l

Cold Soaked: 6 days

Fermentation: Spontaneous native fermentation, gentle punch downs or pump over twice per day

Pressed: September 17th

Barreled: September 23rd with 27% New French Oak

Malolactic fermentation: Indigenous and 100% complete by April 25th, 2017

Bottling date: April 5th, 2018 Cases Produced: 239 Aging Potential: Over 8 years

TASTING NOTES

Brilliant and deep purple with a youthful purple edge, lovely initial aromas of rose petals, raspberry cobbler and exotic spices opens in the glass elegantly to fragrant orange blossoms, mixed stone fruit aromas intertwine with lavender notes on a distinctive bedrock character. A smooth entry and soft palate travels along seamlessly, with an elegant texture that lingers on a fresh and focused cherry core. The wine comes full circle with bright pie cherry and pomegranate notes travels along the seamless finish with supple yet youthful tannins. This wine will seduce greatly by its refinement and polish, with a wonderful aging potential.