

# LAVINEA

*Single Vineyard Wines*

EST.  2014

## 2014 'THE ORIGINAL' TUALATIN ESTATE PINOT NOIR

### 2014 VINTAGE & 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 finish 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. Tualatin Estate has always been one of LAVINEA's most soil driven sites. Today, our 2014 Pinot shows more complex old-world aromas and textures, cementing that sense of place. Beautiful now!