

LAVINEA

Single Vineyard Wines

EST.  2014

2015 TEMPERANCE HILL VINEYARD PINOT NOIR

Perched at a very high elevation above Bethel Heights Vineyard looking down the mouth of the Van Duzer Corridor, Temperance Hill is truly on the fringe of grape growing boundaries. It's high and cool location produces wines of exception, with outstanding aging potential. Nicknamed "the staircase vineyard", we share its mid-step blocks between Bergström and Adelsheim, with glorious south facing slopes. Planted in 2001 and farmed organically, the cool evening winds promote a long ripening season with slow flavor development and perfect acid balance. The wines carry the perfect complexity one gets with an exceptional site and great vintage conditions.

VINEYARD DETAILS

AVA: Eola-Amity Hills

Total Acreage Planted: 75 acres

Elevation: 750 - 900 feet

Exposure: South

Soils: Volcanic Jory Soils, basalt mother rock with iron-rich soils.

Lavinea's Acres: 1.5

Clones: Pommard & 115 on 3309

Density: 7 X 5

Row Orientation: North/South

Vine Age: Planted 2001

2015 VINTAGE & WINEMAKING FACTS

Picking date: September 19th, 2015

Harvest Data: 24.3 brix, pH 3.34, TA 5.7 g/l

Cold Soaked: 6 days

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

Pressed: October 7th

Barreled: October 19th with 30% New French Oak

Malolactic fermentation: Indigenous and 100% complete by February 10th, 2016

Bottling Date: February 28th, 2017

Aging Potential: Over 5 years

TASTING NOTES

Deep purple with black cherry hues and a youthful bluish edge, the first scents boast a complex and very compelling and intriguing mixture of red and dark fruits with earthy notes, with hints of spice and red licorice. These aromas evolve in the glass towards dusty red cherries in kirsch, and fresh blueberries raising over an earthy background. The smooth and soft entry travels the length of the wine, and reveals a youthful soft texture, and a long finish that dances between red and black fruit with lingering mineral notes. Truly an age worthy and compelling wine.