



2015 Estate Pinot Noir

Vinification:

The Annadel Gap Vineyard is a special place. Located between Mt. Hood and the Sonoma Mountains, our site is characterized by thick morning fog and strong afternoon winds. Alluvial, glacial, and sedimentary influences create a wide array of soil types. Fruit was hand-harvested at night, clones kept separate, and arrived at the winery by daybreak. The fruit was hand sorted and clones fermented individually, with up to 20% whole cluster. 6 days cold soak, gentle punch downs 1-3 times daily, 14 days on skins & gently basket pressed. Gravity fed to French oak barrels (55% new). Aged 11 months on lees, gently fined, bottled unfiltered.

Aromatics:

Fresh rose petals, raspberry cane and wild bramble, cranberries, wild strawberry, dried tangerine, fresh blood orange, cocoa nib, hint of bergamot and bay leaf.

Palate:

Fine powdery tannins with good persistence and seamless, silky length, opens to sweet red berry fleshy fruit with delicacy and detail of earth, spice and cassis bramble complexity. Ripe wild raspberry, Satsuma plum, cinnamon, baking spices and 71% cocoa powder.

SITE: Annadel Gap Vineyard

YEAR PLANTED: 2002-2009

CLONES: Haynes Vineyard Selection (Martini), 115, 777, 667, Pommard, Calera, 943, 37 (Mt. Eden)

HARVEST DATES: Aug 21, 2015 - Sep 7, 2015

FERMENTATION: Native

RELEASE DATE: May 2017

BARREL: Barrique

FINING/FILTERING: Gentle fining; unfiltered

pH 3.66

TA 4.96g/L

Brix 24.5

ABV 13.9%