

2014 was the warmest summer in Illahe history, and this after its earliest bud break and flowering. We experienced a long harvest with ripe, developed fruit in both our pinot noir and our whites.

#### TASTING NOTES:

Aromas of cranberry chutney, pomegranate and Rainier cherries, with hints of tobacco, cola, and vanilla bean. Generous but supple tannins add balance to palate, with layers nuanced with fruit and earth. Essences of chocolate-covered cherries, huckleberry, star anise and cola round out the finish, which is bright and everlasting.

*Illahe is a Chinook Jargon word meaning "earth," "land," or "soil." We feel this reflects both our location in Oregon, as well as our desire to craft wines, which express the variety of soils on our beautiful estates. Lowell Ford, grower of Oregon grapes since 1983, established Illahe Vineyards in 2000. Winemaker, Brad Ford, believes in the benefits of gentle grape handling, meticulous sorting, small-lot fermentation, pigeage, careful pressing, and a balanced barrel regime to create clean, aromatic, and expressive wines.*

2014  
Estate  
Bon Sauvage



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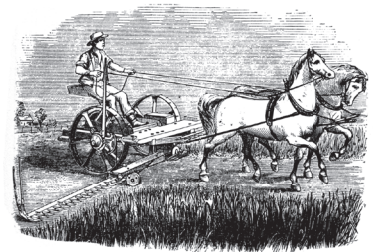
#### TECHNICAL DATA:

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Production: 371 cases  
AVA: Willamette Valley  
Winemaker: Brad Ford  
Alc. 14.5% by volume  
FSO2: 29ppm  
pH: 3.68  
Titratable Acidity: 5.97g/L  
Barrel aged: 16 months in  
70% new oak  
100% native yeast  
Vineyards: Estate Grown  
Soil: Sedimentary clay & loam  
Notes: Horse drawn, hand  
picked, hand sorted, barrel  
fermented, hand bottled

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**SMALL LOTS  
BARREL AGED  
HORSE  
DRAWN  
WOODEN BASKET PRESSED**



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