



2015 was by a small margin an even warmer year than 2014. It was warmer in the winter, which gave us an early bud break, but had fewer heat spikes, leading to a bit slower and easier harvest. We picked ripe and balanced grapes as they reached maturity with no rain or mold. For that reason, this could be an excellent vintage.

TASTING NOTES:

The 2015 Bon Sauvage presents clear but not overwhelming notes of oak. The grapes from this vintage were taken from the lower part of our hill which were lighter and less influenced by the hot summer sun. The combination of 25% new oak and lighter fruit produced a very Burgundian wine. It opens with strong aromas of cedar chest and fresh plum. Red flavors of raspberry and strawberry, paired with dark flavors of black cherry and blackberry give this blend a strong backbone and bold palate. The smooth tannins and strong structure give the newest Bon Sauvage what it needs to survive in the bottle for years to come.

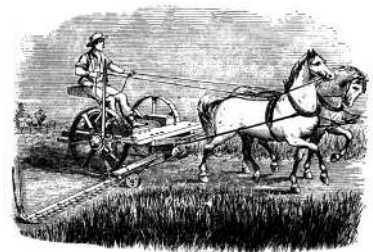
2015
Estate
Bon Sauvage



TECHNICAL DATA:

Production: 620 cases
AVA: Willamette Valley
Winemaker: Brad Ford
Alc. 14.1% by volume
pH: 3.55
Titratable Acidity: 5.68g/L
Barrel aged: 16 months in
25% new oak
Native fermentation
Vineyards: Estate Grown
Soil: Marine sedimentary clay
Elevation: 250-450ft
Clones: 45% Wadenswil, 30%
Pommard, 25% 115
Notes: Horse drawn, hand
picked, hand sorted, barrel
fermented, hand bottled

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



3275 BALLARD ROAD, DALLAS, OREGON 97338

503.831.1248 ~ WWW.ILLAHEVINEYARDS.COM
