



2015 Kody's Block Pinot Noir

Barrel Select Club Exclusive

TASTING NOTES

Named after our late winery dog, Kody, this aromatic wine shows the depth that low-yield vines can bring. Attractive aromas of rose petals, bright cherry and a hint of cocoa powder on the nose, followed by intriguing tart notes of cranberry, raspberry and mineral on the mid pallet. On the finish, a touch of sweet barrel toast from aging in French oak barrels for 17 months. Elegant yet playful, this single block Pinot Noir exhibits the true essence of the Willamette Valley and promises its complexity will continue to develop for many years to come.

HARVEST OVERVIEW

Lightning struck twice in Oregon's burgeoning wine region with the 2015 growing season matching the near perfect 2014 vintage with beautiful fruit and bountiful yields. Bud break in March lead to full bloom by the end of May and the region saw nearly ideal weather conditions through late summer with very little rain. The fruit hung on the vines longer than usual and enjoyed a return to more typically cool September nights, which allowed clusters to reach full ripening potential with a beautiful balance of high sugar and acidity that gives great concentration to the wine. Harvest was both early and smooth, for the second year in a row. Wines produced in this vintage exhibit exceptional texture, balance, and intensity.

WINE ANALYSIS

Appellation : Willamette Valley
Varietal Composition : Pinot Noir
Harvest Date : September 19, 2015
Vineyard Sources : Sweet Cheeks Vineyard
Bottling Date : May 2017
Case Production : 67 Cases
Cooperage/Cellar Treatment : 17 months in French oak, 66% new,
34% second use

pH : 3.64 | TA : 6.1 g/L | Alcohol : 13.2%