

2017 Single Vineyard Pinot Noir Barrel Select Club Exclusive

TASTING NOTES

Our 2017 SV Pinot Noir embodies the Pacific Northwest in a bottle. We are transported to the Oregon Coast by aromas of slate, seabreeze, and salty dark chocolate truffles, and then back to the Willamette Valley floor with flavors of overripe plum, earth, and dried cranberry. Uncork this bottle on your next Oregon adventure to the beach or forest cabin and enjoy it with cedar plank salmon, BBQ oysters, or mushroom risotto.

HARVEST OVERVIEW

After a few dry winters, the 2016-2017 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month.

WINE ANALYSIS

Appellation : Willamette Valley

Varietal Composition : 100% Pinot Noir

Harvest Date : October 6, 2017

Vineyard Source : 100% Davis Vineyards

Case Production : 50 Cases

Cooperage/Cellar Treatment : 21 months in French Oak

pH : 3.52 | TA : 5.18 g/L | Alcohol : 14.1% | RS : N/A