2015 GRAND ASSEMBLAGE
PINOT NOIR
Willamette Valley AVA

GROWING SEASON
2015 was an extremely warm growing season that set heat records regularly through the spring, summer and fall. It started with an early bud break and ended with an early harvest. Gorgeous dry yet cool days during harvest set the stage for copious amounts of high quality, impeccable fruit that will translate into extraordinary wines of both power and finesse.

WINEMAKER’S NOTES
This multi-vineyard blend is intended to be a vintage snapshot, weaving the temperament of each vineyard site into a cohesive whole. I strive to craft a vivacious yet elegant wine that counters juicy acidity with rich mouthfeel for both freshness and ageability. 23% new oak barrels contribute structured tannins and a touch of cedar and redwood accents. This is a classic example of Oregon Pinot Noir at its best, assertive yet enjoyable in its youth with excellent aging potential.

PAIRS BEST WITH
Brie • Mushroom Risotto • Grilled Steak • Halibut • Dark Chocolate

TASTING NOTES
Appellation: Willamette Valley
Color: Deep garnet
Aroma: Dark fruits, rose, black cherry, cedar, vanilla, juniper, leather, redwood duff
Mouthfeel: Medium-full body, silky
Flavor: Pomegranate, candied cherries, hibiscus
Finish: Long, structured tannins with lengthening acid

TECH FACTS
TA: 5.80 g/L
pH: 3.52
Alcohol level: 13.8%
Barrel Aging: 10 months in 100% French oak: 23% 1st fill, 11% 2nd fill, 66% neutral
Cases produced: 3500