2015 PATRICIA’S CUVÉE
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
Crafted in honor of Joe’s wife Patricia, this opulently styled Pinot Noir is a study in balance. Fresh fruit aromas of raspberry, black cherry and pomegranate counter with herbaceous notes of mint leaves and cedar. The flavor mirrors the aroma with subtle notes of Damask rose petals and a hint of white pepper. 50% new French oak aging adds layers of warm baking spice notes and pleasantly grippy tannins, making this wine a fine candidate for aging. Sourced from multiple vineyard sites in the Willamette Valley including Quailhurst and Symonette, Patricia’s Cuvée is a wine just as beautiful and complex as its namesake.

PAIRS BEST WITH
Roast Duck • Glazed Ham • Spaghetti Bolognese

TASTING NOTES
**Appellation:** Willamette Valley  
**Color:** Dark Ruby  
**Aroma:** Raspberry, black cherry, cedar, pomegranate, mint leaves  
**Mouthfeel:** Balanced and silky with fine grained tannins and medium acidity  
**Flavor:** Strawberry, black cherry, Damask rose petal, white pepper, vanilla  
**Finish:** Medium long with pleasantly grippy tannins

TECH FACTS
**TA:** 5.93 g/L  
**pH:** 3.47  
**Alcohol level:** 13.5%  
**Barrel Aging:** 20 months in 50% new French oak  
**Cases produced:** 320