2013 "THE CIRCLE" CUVÉE
PINOT NOIR

Willamette Valley

GROWING SEASON
2013 was the driest year since 1985, until the final week of September when Oregon received the remnants of a typhoon that hit Japan. While the last-minute rain presented its challenges, Joe was able to draw from his many years of experience as a Winemaker to produce wines of consistent quality and finesse.

WINEMAKER’S NOTES
2013 adds to the base of the 2012 Circle Cuvée, using 70% Coria vineyard compared to 100% in 2012. Fresh red fruits define the aroma with pie cherry, raspberry, fresh strawberry and floral loganberry. Deep, earthy notes of forest floor and mushroom add complexity. The palate opens to bright acid and medium body followed by raspberry and redcurrant. Neutral oak aging contributes subtle vanilla flavors which highlight the elegance of this 5 vineyard blend. Vibrant acid will keep this wine fresh for years as the youthful tannins mature leaving the finish mouth-watering and delicate.

PAIRS BEST WITH
Beef Wellington • Cornish Game Hen • Aged Gouda

TASTING NOTES
Appellation: Willamette Valley
Color: Garnet
Aroma: Pie cherry, raspberry, forest floor, mushroom, loganberry
Mouthfeel: Medium-bodied with bright acid and young tannins
Flavor: Bright red fruits, raspberry, redcurrant, vanilla
Finish: Medium long carried by acid and tannins

TECH FACTS
TA: 6.20 g/L
pH: 3.45
Alcohol level: 14.2%
Barrel Aging: 11 months in 100% neutral French oak
Cases produced: 130