2015 QUAILHURST VINEYARD
PINOT NOIR
Chehalem Mountains 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
Bright, forward fruit aromas blend with spicy complexity from new oak to create an assertive first impression. A smooth entry on the palate is followed by medium weight and moderate tannins. Flavors of dark cherry, strawberry, and red currant along with oak derived notes of coffee, toffee, caramel, and cacao envelop the palate. Even as a young wine, the finish is juicy and smooth. Drink by 2021 for a more fruit-forward style and continue aging to watch non-fruit complexity take the lead.

PAIRS BEST WITH
Crostini with Ricotta and Cherry Salsa • Baked Brie with Mushrooms and Leeks

TASTING NOTES
Appellation: Chehalem Mountains
Color: Ruby
Aroma: Pomegranate, dark cherry, red plum, cedar, sandalwood, orange peel
Mouthfeel: Smooth entry, medium weight, moderate tannins
Flavor: Dark cherry, strawberry, coffee, toffee, caramel, red currant, cacao
Finish: Long and balanced between acid and tannin

TECH FACTS
TA: 5.80 g/L
pH: 3.64
Alcohol level: 14.2%
Barrel Aging: 15 months in 60% new French oak
Cases produced: 150