2015 McMinnville Cuvée
Pinot Noir
McMinnville 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
A blend of Dupee and Momtazi Vineyards, this exciting first release showcases the depth and power of the McMinnville AVA. Bright, ripe red fruits mix with brambly spice to create an exotic, seductive aroma. The palate opens to medium-full body and supple, vibrant tannins supported by juicy acid. Flavors mirror the aroma with added whole cluster spice and integrated vanilla and sweet tobacco notes from a careful selection of 45% new French oak barrels. Juicy acid and vibrant tannins carry the finish of this lithe, elegant, and complex wine.

Pairs Best With
Roast Beef Au Jus • Orecchiette with Wild Mushroom Ragout

Tasting Notes
Appellation: McMinnville
Color: Dark Ruby
Aroma: Raspberry, dark cherry, licorice, vanilla, rose, complex spice
Mouthfeel: Vibrant tannins, medium body, juicy acid, smooth mid-palate
Flavor: Pomegranate, cola, sweet tobacco, black tea, integrated oak
Finish: Medium long with elegant, balanced acid and tannin

Tech Facts
TA: 5.80 g/L
pH: 3.51
Alcohol level: 13.5%
Barrel Aging: 20 months in 45% new French oak
Cases produced: 100