2016 GRAND ASSEMBLAGE
PINOT NOIR
Willamette Valley

Our Grand Assemblage Pinot Noir, a multi-vineyard blend, is a vintage snapshot that weaves the specificity and temperament of each site into a cohesive tapestry of flavors.

GROWING SEASON
The 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the grapes are a wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER’S NOTES
Dark, ripe fruited aromas of dark cherry and marionberry are highlighted with complex accents of cranberry, cola, vanilla, sandalwood and violet. The combination of 14 months in barrel, 26% new oak and 18% whole cluster has rounded out the structured tannins and added cedar and spice notes that integrate well into the black cherry and raspberry fruit flavors. A full body carries into a medium length finish with acid to match the tannin.

PAIRS BEST WITH
Roast Chicken • Smokey Glazed Ham • Bacon Stuffed Mushrooms

TASTING NOTES
Appellation: Willamette Valley
Color: Dark ruby
Aroma: Ripe fruits, raspberry, marionberry, dark cherry, cola, vanilla, sandalwood
Mouthfeel: Full body, structured tannins, supporting acid
Flavor: Black cherry, raspberry, cedar/oak spice notes, violet, vanilla, forest floor
Finish: Moderate length with mature tannins and moderate acid

TECH FACTS
TA: 5.70 g/L
pH: 3.58
Alcohol Level: 14.2%
Barrel Aging: 14 months in French Oak, 26% new
Cases Produced: 600