2016 PATRICIA’S CUVÉE
PINOT NOIR

Willamette Valley

Patricia’s Cuvée was originally crafted to honor our founder’s wife. This opulently styled Pinot Noir is a perfectly balanced expression of Oregon’s most celebrated varietal.

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 fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER’S NOTES
Impeccably sourced fruit from 8 diverse Willamette Valley vineyard sites create complexity in our hallmark opulently styled Pinot Noir. Aromas of ripe, red fruit transition to intriguing notes of cocoa, vanilla, caramel, cedar and lilac. The palate opens to a full-bodied entry with a smooth mid-palate and a counterpoint of juicy acid. Flavors parallel the aroma along with dark-er accents of blackberry, spiced plum and tobacco. 60% new French oak and 12% whole cluster fermentation add body and structure along with non-fruit complexity. A vibrant, medium-long finish is carried by balanced acid and youthful tannins. We recommend enjoying this wine from 2020-2027 as its fresh vibrancy transitions to integrated, smooth complexity.

PAIRS BEST WITH
Short Ribs • Chicken with Pomegranate and Walnut Sauce • Grilled Portobello

TASTING NOTES

Appellation: Willamette Valley
Color: Deep garnet
Aroma: Raspberry, strawberry, cherry, vanilla, cedar, caramel, lilac, clove, cocoa
Mouthfeel: Full-bodied entry, juicy acid, smooth midpalate, medium structure
Flavor: Blackberry, cherry, cocoa, spiced plums, tobacco
Finish: Medium-long, carried by juicy acid and youthful tannins

TECH FACTS

TA: 6.48 g/L
pH: 3.51
Alcohol Level: 14.2%
Barrel Aging: 16 months in 100% French Oak, 60% new
Cases Produced: 425