

OREGON TERRITORY



Pinot Noir 2017

Grapes:	100% Pinot Noir
Clones:	54% Pommard, 37% #777, 5% #115, and 4% #667
Region:	80% Umpqua Valley & 20% Willamette Valley
Vineyards:	Sourced from dry farmed vineyards in the Umpqua Valley as well as fruit from the Willamette Valley
Altitude:	375' above sea level
Exposure:	Southwest
Soil Type:	Red Decomposed Sandstone
Vine Training:	VSP
Vine Density:	1,245 vines per acre
Time of Harvest:	Mid-September to mid-October
Total Production:	2540 cases
Vinification Process:	After hand-harvesting the grapes undergo vinification in open top concrete fermenters with 22% whole cluster
Aging Process:	The wine ages 12 months in oak, with 25% in New French oak barrels
Alcohol Content:	13.50%
Total Acidity:	5.4 g/l
PH:	3.6
Tasting Notes:	Crushed raspberry, black cherry, vanilla. Silky mouthfeel with a rich lingering finish of cherry and baking spice.
Winemaker:	Dyson Paul DeMara and Scott O'Brien Kelley
Cellaring:	Up to 5 years
Closure:	Screwcap
Food/Wine Pairing:	Pair with Mushroom Risotto, Bacon Wrapped Scallops over parsnip puree