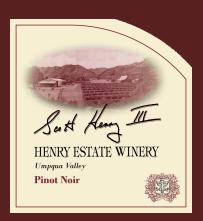
2016 Oregon Pinot Noir



Umpqua Valley pinot noir

These red wine grapes can be used for rose, sparkling and even white wines. Their thin skin makes them difficult to grow and prone to rot. However, when grown in the proper ripening conditions, such as the Umpqua Valley, pinot noir is considered some of the finest wine in the world.

The growing season

Though it was an intense growing season due to early bud break, the fruit produced throughout the Umpqua Valley resulted in wonderful concentration and complexity with characteristic natural acidity.

The vintage

Given the longer-than-usual hang time on the vine, the grape's flavors seem to be richer, the wine's complexity even more pronounced. The 2016 Oregon Pinot Noir shows more dark color and well-ripened tannins, yet retains very good natural acidity.

The flavors

Deep, crimson color with bold and complex fruit flavor of current and blackberry surround this beauty. This wine pairs well with beef, lamb, salmon and especially with good conversation.

Grape information

Tons harvested – 24.3 Harvest brix – 24.8 Harvest pH – 3.49 Harvest titratable acid (TA) – 6.10

Wine information

Residual sweetness (RS) – .04% (dry) Wine pH – 3.32 Wine titratable acid (TA) – 6.5 Wine alcohol – 13.5% Cases produced – 1,605