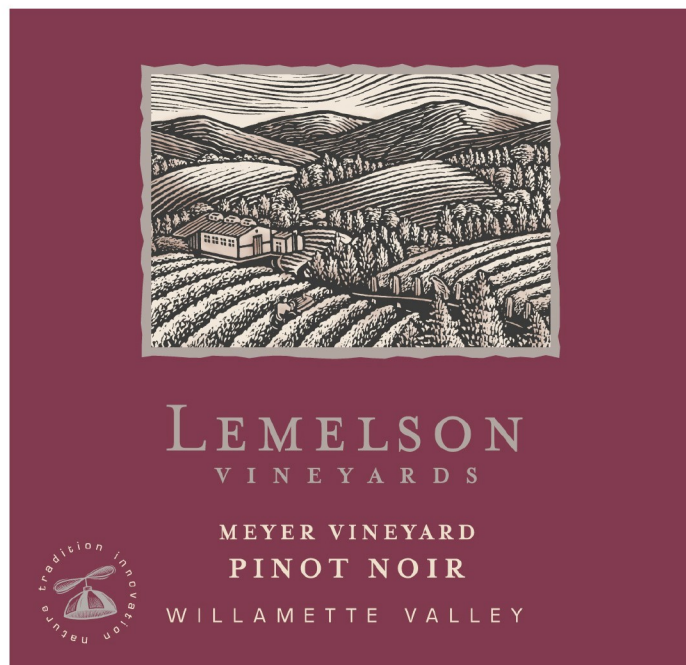


2014 MEYER VINEYARD PINOT NOIR WILLAMETTE VALLEY

Release Date: June 1, 2016
Case Pack: 6/750 ml

VINIFICATION DETAILS:

PINOT NOIR CLONES:	Dijon 114, 115, 777, Pommard and Wadensweil
HARVEST DATES:	Sept. 18 th –Oct. 8 th , 2014
GRAPE YIELD:	2.2 tons per acre
QUANTITY PRODUCED:	1,004 cases of 6/750mL
DATE BOTTLED:	April 21, 2016
FERMENTATION NOTES:	A blend of lots fermented as either destemmed or up to 34% whole cluster
ALCOHOL:	14.2% alc./vol.
ELEVAGE (AGING):	15 months in 57% new and 43% previously-filled French oak barrels
VINEYARD SOURCE:	Certified organic by Oregon Tilth: Meyer Vineyard in the Dundee Hills AVA at 550–800 feet elevation with Jory and Nekia soils
YEASTS:	Indigenous
AVA:	Dundee Hills



WINEMAKER'S NOTES:

The Meyer Vineyard is a long, steep site in the Dundee Hills that faces due south and features a variety of elevations, exposures, and microclimates. The 2014 Meyer combines fruit picked at both the beginning and end of harvest to produce a spicy, aromatic wine that combines red cherry and plum with woodsmoke, tarragon and crème brulee. The palate is fresh and lithe, with dark spice carried by rich red fruit to a long, delicately balanced finish. This is a young wine that will gain in weight over the next year and age gracefully for 10+ years.

VINTAGE NOTES:

As measured in heat units, the 2014 growing season is the warmest to date in the northern Willamette Valley. Flowering occurred two weeks early, in early June, foretelling an early harvest. The season progressed with warmer than usual nights and moderately warmer daytime highs, allowing for even ripening across all of our sites. Harvest of impeccably pristine fruit began in mid-September and wrapped up with Riesling a month later. Overall, the 2014 vintage represents a cornucopia of expressive, concentrated, balanced Pinot noirs and, due to picking for freshness, the vintage produced excellent and vibrant white wines.