

2013 STERMER VINEYARD PINOT NOIR

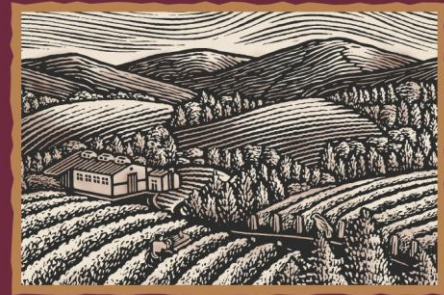
WILLAMETTE VALLEY

Retail Price: \$48.00

Release Date: June 1, 2015

Case Pack: 6/750 ml

Product Code: 13SVPN



LEMELSON
VINEYARDS

STERMER VINEYARD
PINOT NOIR



WILLAMETTE VALLEY

VINIFICATION DETAILS:

PINOT NOIR CLONES:	Wadenswil
HARVEST DATES:	SEPTEMBER 27 TH , 2013
GRAPE YIELD:	1.7 tons per acre
QUANTITY PRODUCED:	609 cases of 6/750mL
DATE BOTTLED:	March 26 th , 2015
FERMENTATION NOTES:	100% destemmed fruit with a high proportion of whole berries
ALCOHOL:	13.0% alc./vol.
ELEVAGE (AGING):	15 months in 46% new and 54% previously-filled French oak barrels
VINEYARD SOURCE:	Certified organic by Oregon Tilth: Stermer Vineyard with Willakenzie sedimentary soil in the Yamhill Carlton AVA
YEASTS:	Indigenous
AVA:	Yamhill-Carlton

WINEMAKER'S NOTES:

Planted across from the winery in the Yamhill-Carlton AVA, Stermer Vineyard has been farmed organically since being planted in 1997. With Willakenzie marine sedimentary soils composed of a thin layer of silty-clay loam atop sandstone, the wines from this site are often full-bodied with prominent cherry and earth notes. The spicy nose of the 2013 Stermer shows dried flowers, strawberries, and cherry, accented by deeper licorice and sassafras notes. The palate is silky with lovely fat that is buffered by a long, mineral, red-fruit and chocolate finish.

VINTAGE NOTES:

As of mid-September, 2013 looked to be another hot vintage. While harvest commenced on September 18th in our earliest sites, crews didn't begin in earnest until September 25th, four short days before the remnants of Typhoon Pabuk dropped as much as 5 inches of rain over the weekend. Weather warmed by the 5th of October, allowing time for careful sorting in the vineyards and winery until the final grapes entered the winery on October 15th. The best wines of the year combine finesse and balanced alcohol with ripeness and fruit indicative of the warmth of the growing season.