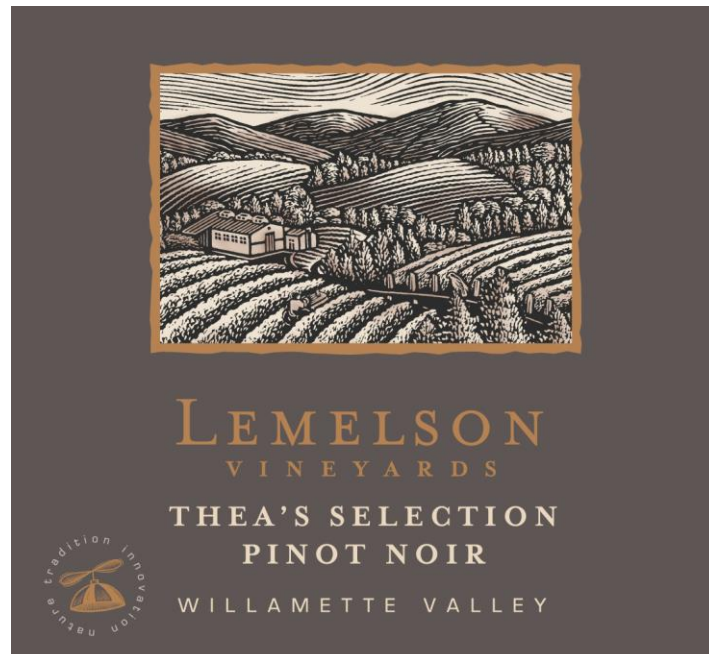


**2015 THEA'S SELECTION  
PINOT NOIR  
WILLAMETTE VALLEY  
Release Date: June 1, 2017  
Case Pack: 12/750 ml**

**VINIFICATION DETAILS:**

PINOT NOIR CLONES:	Pommard, Wadenswil, Dijon 114, 115, 667, 777, 828
HARVEST DATES:	Sept. 7 <sup>th</sup> – Sept. 27 <sup>th</sup> , 2015
GRAPE YIELD:	2.3 tons per acre
QUANTITY PRODUCED:	12,133 cases
DATE BOTTLED:	April 19 <sup>th</sup> – May 18 <sup>th</sup> , 2017
TA/pH/Residual Sugar:	5.8g/L – 3.47pH – 0.03% R.S.
FERMENTATION NOTES:	Mostly destemmed fruit with a high proportion of whole berries
ALCOHOL:	13.5% alc./vol.
ELEVAGE (AGING):	15 months in 30% new and 70% previously-filled French oak barrels
VINEYARD SOURCE:	<b>Certified organic by Oregon</b> <b>Tilth:</b> Briscoe, Johnson, Rocky Noel, and Stermer Vineyards with Willakenzie sedimentary soil in the Yamhill Carlton AVA; Wascher Vineyard with Willakenzie soil and Meyer Vineyard with Jory and Nekia volcanic soils in the Dundee Hills AVA; Chestnut Hill Vineyard with Jory soil in the Chehalem Mountain AVA
YEASTS:	Indigenous
OTHER:	Unfined and Unfiltered



**WINEMAKER'S NOTES:**

As our house cuvee, Thea's Selection is a blend of fruit sourced from all seven of our organic, estate vineyards that span three different Willamette Valley AVAs. As such, it is a wonderful representation of the vintage across all of our sites. The nose is inviting with black cherry, red currant and blackberry fruit that is nuanced by subtle spice notes of black licorice, black tea, cinnamon and graham cracker. The rich, silky tannins give in to a long and robust finish that leaves the taste of strawberries and cocoa lingering on the palate. Drink now or, better still, wait 6-8 years.

**VINTAGE NOTES:**

2015 proved to be an exceptional growing season in the Willamette Valley. Warm weather conditions in Spring and Summer lead to record early bud break and vineyard growth. Fortunately, a cool weather pattern arrived in late August giving the vineyards a needed break from the hot growing season. The harvest heavy month of September was quite temperate giving us time to fully ripen our vineyards without fear of rains or extremely hot temperatures. Moreover, the relative absence of rain translated into pristine fruit arriving at the winery. The resulting wines show great power and concentration while at the same time possess the elegance we so love in Oregon.