# 2013 SIX VINEYARDS PINOT NOIR WILLAMETTE VALLEY Release Date: June 1, 2015 Case Pack: 12/750 ml Product Code: 13SXPN



## six vineyards

WILLAMETTE VALLEY PINOT NOIR

Produced and Bottled by Lemelson Vineyards, Carlton Oregon

#### VINIFICATION DETAILS:

PINOT NOIR CLONES:	Wadenswil, Pommard, and Dijon 114, 115, 667, 777, 828
HARVEST DATES:	Sept. 17 <sup>th</sup> -Oct. 7 <sup>th</sup> , 2013
GRAPE YIELD:	1.9 tons per acre
QUANTITY PRODUCED:	3,371 cases
DATE BOTTLED:	April 2 <sup>nd</sup> & 3 <sup>rd</sup> , 2015
FERMENTATION NOTES:	Mostly destemmed with a high proportion of whole berries
ALCOHOL:	13.0% alc./vol.
ELEVAGE (AGING):	16 months in 32% new and 68% previously-filled French oak barrels
VINEYARD SOURCE:	Stermer, Johnson, Rocky Noel and Mount Richmond Vineyards in the Yamhill Carlton AVA; Meyer and Wascher Vineyards in Dundee Hills AVA; Chestnut Hill Vineyard in the Chehalem Mountain AVA
YEASTS:	Indigenous
AVA:	Willamette Valley

#### WINEMAKER'S NOTES:

Six Vineyards Pinot noir is farmed and produced using the same viticulture techniques and attention to detail as all of our Pinot noirs. The result is a high quality example of Pinot noir at a modest price. The 2013 Six Vineyards is full of fragrant, dark spice and plum combined with dried flowers, black currant, cherry compote, and earth. Meanwhile, the silky palate intermingles spice, raspberry, and citrus to create a vibrant wine with modest alcohol levels. Bottled under screwcap, this wine can be enjoyed now or be stocked away by the case and enjoyed for years to come.

### 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.