

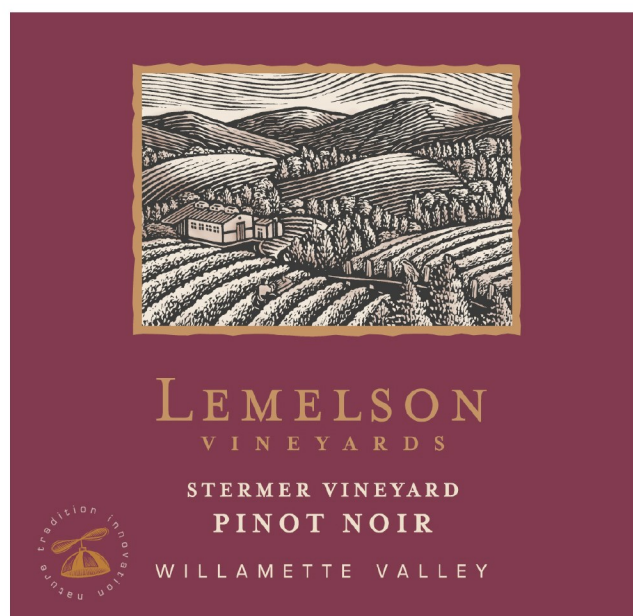
2014 STERMER VINEYARD PINOT NOIR WILLAMETTE VALLEY

Release Date: June 1, 2016

Case Pack: 6/750 ml

VINIFICATION DETAILS:

PINOT NOIR CLONES:	Wadenswil
HARVEST DATES:	SEPTEMBER 23 & OCTOBER 3 RD , 2014
GRAPE YIELD:	2.2 tons per acre
QUANTITY PRODUCED:	1,005 cases of 6/750mL
DATE BOTTLED:	April 27 th , 2016
FERMENTATION NOTES:	100% destemmed fruit with a high proportion of whole berries
ALCOHOL:	14.3% alc./vol.
ELEVAGE (AGING):	16 months in 48% new and 52% 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, spice and earth notes. The nose of the 2014 Stermer shows dried flowers, strawberries, and black cherry, accented by deeper licorice and cinnamon notes. The palate is medium bodied, textured and round. The finish is long and marked by sweet fruit and cocoa flavors.

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 rather than flavor, surprisingly excellent, vibrant white wines.