



Spindrift Cellars Pinot Noir 2014

Appellation: Willamette Valley, Oregon

Alcohol: 13.7%

T.A.: 5.9 grams per liter

pH: 3.58



2014 Growing Season:

Very warm, dry growing year in the Willamette Valley. Early starts to the growing season lead to an early harvest which beat the rains coming in the fall.

Winemaking:

Each vineyard produced separately in small 1.5 ton fermenters with the use of manual punch downs of the caps two times a day during fermentation. The wines from each vineyard after fermentation was then stored in French oak barrels for a number of months before being blended and bottled. Wines were bottled in Screwcap Closures to retain its great fruit flavors and aromas.

Wine:

Rich ruby red color which leads to high aromas of red fruit, cherry, earthy and toasty notes. Big cherry flavors with some oak, sweet tannins, bright acidity and lingering finish.

Vineyards:

Ten small vineyards located in the heart of the Willamette Valley. Many of the vineyards are over 15 years old and all dry farmed. Pinot Noir clones include: Pommard, Wädenswil, 115, 777 and 667. The vineyards average about 2.25 tons per acre

Spindrift Cellars is the "little winery that could", built by the hard work and passion of a dedicated husband and wife team. They started small, focusing on producing crisp, quality wines that display the true varietal characteristics of the grape. A great bottle of wine starts with great grapes, and our winemaker; Matt brings 20 years of experience and expertise to the husbandry of the vineyards in his care. Using "sustainable" practices he strives to produce fine wines that are sustainable from vine to bottle.

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