



Spindrift Cellars Pinot Noir 2016 BoVine Vineyard

Appellation: Willamette Valley, Oregon
Alcohol: 13.6%
T.A.: 6.0 grams per liter
pH: 3.55
production: 92 cases



Wine:

"Fresh and attractive violets on the nose here with a supple and juicy array of very fresh red cherries that flow to the palate, where they are delivered amid succulent, upbeat tannins. Drink or hold. Screw cap."

Winemaking:

Fruit from 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. After fermentation, each lot was aged in French oak barrels for over 11 months before being blended and bottled. Wines were bottled in Screwcap Closures to retain its great fruit flavors and aromas.

2016 Growing Season:

Earliest vintage on record delivering outstanding fruit quality with closer to average yields. Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

Vineyard:

BoVine is a single 5 acre vineyard, planted in 2008 is located in Alpine Oregon. It includes Pommard, Wädenswil and 667 Pinot Noir clones.

Soil Type: Bellpine Series & Dupree Series sedimentary rocks

Elevation: 450ft

Vineyard facing: Southeast

Year planted: 2008 - by our winemaker and grower Matt Compton

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