



Spindrift Cellars

Pinot Noir 2016

Appellation: Willamette Valley, Oregon

Alcohol: 14.1%

T.A.: 5.9 grams per liter

pH: 3.55

Wine:

Bold aromas of fresh cut tobacco roll into hints of leather. Fruit flavors of pomegranate flows into blackberry notes that introduce the wine. Bright cherry-cola and dark plum are lifted by balanced acidity. With hints of spice, the wine finishes with a silky texture and lengthy, lingering finish.

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 10 months before being blended and bottled. Wines were bottled in Screwcap Closures to retain it 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. The 2016 vintage saw nearly immaculate fruit with few signs of disease, pest or bird effects. 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.

Vineyards:

Seven small vineyards located in the heart of the Willamette Valley. Many of the vineyards are over 15 years old and all dry farmed. Soil types are mostly Alluvial Soil (a fine-grained fertile soil deposited by water flowing over flood plains) and Bellpine series (consists of moderately deep, well drained soils that formed in colluvium and residuum derived from sedimentary rocks). Clones include: Pommard, Wädenswil, 115, 777 and 667 and the average yield for each vineyard is about 2.25 tons per acre.

