



Spindrift Cellars Pinot Noir 2016 Woodhall Vineyard

Appellation: Willamette Valley, Oregon

Alcohol: 13.4%

T.A.: 6.2 grams per liter

pH: 3.49

production: 92 cases

Wine:

Layers of varied berry, spice and earth evolve as you taste and the wine opens with exposure to air in the glass. Full bodied while staying true to Pinot Noir's tradition as a food friendly wine.

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 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. 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:

Single vineyard Oregon State University Woodhall III Vineyard is located on 26 prime acres two miles west of Alpine, Oregon; and approximately 25 miles south of the University's Corvallis campus. First planted in 1976, there are now 6 acres of Pinot Noir grapes planted on the south facing slopes, at 450 to 700 feet of elevation. High quality, early maturing grapes are typically harvested from this warm site. Winemaker and grower Matt Compton has managed this vineyard for many years and knows what the grapes can do.



Email: info@spindriftcellars.com **Phone:** 541.929.6555 **Fax:** 541.929.6556 spindriftcellars.com