



Spindrift Cellars Pinot Noir 2014 Reserve

Appellation: Willamette Valley, Oregon
Alcohol: 14.4%
T.A.: 6.0 grams per liter
pH: 3.45



Wine:

2014 Spindrift Cellars Pinot Noir Reserve has wonderful length and elegance. Silky aromas of red fruit and toasty oak along with earthy under tones. Full but elegant palate of berry and oak with balanced acidity.

Wine making:

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 12 months before being blended and bottled. Wines were bottled in Screwcap Closures to retain it great fruit flavors and aromas.

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. The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit.

Vineyards:

Three old vine vineyards make up with Pinot Noir 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 and Wädenswil. The vineyards average about 2.25 tons per acre. Deerhaven Vineyard (planted in 1997), Woodhall Vineyard (planted in 1978) & Mary's Peak (planted in 1978)

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.