



Spindrift Cellars

Pinot Noir Reserve 2015

Appellation: Willamette Valley, Oregon

Alcohol: 13.5%

T.A.: 6.1 grams per liter

pH: 3.55

Case Production: 148 cases



Wine:

Black cherry fruit with a streak of cola is followed by great texture and complexity. A suggestion of coffee come through on the finish. It's drinking nicely, so don't wait.

Winemaking:

The vineyard blend fruit was cofermented in our 2.5 ton open top wood fermenter. This helps to enhance the extraction of the tannins. Manual punch downs of the caps are done two times a day during fermentation. Barrel aged 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.

2015 Growing Season:

The 2015 vintage started with bud break in March, two weeks early in our region. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. All in all this has been one of those all too rare vintages where you get high yields and outstanding exceptional fruit quality.

Vineyards:

Five Vineyards located in the heart of the Willamette Valley: Woodhall, Mary's Peak, Thomson, Bovine & Deer Haven Vineyards. Most 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). Pinot Noir clones include: Pommard, Wädenswil, 115, 777 and 667. The vineyards average about 2.25 tons per acre.

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