



# 2017 TERROIR SERIES WILLAMETTE VALLEY PINOT NOIR

Showcasing a hand-picked selection of premium single-vineyards, each within the sub-AVAs of the Willamette Valley.

Micro-fermentations with native yeasts, gravity-flow winemaking and elegant integration of French Oak present a balanced and beautifully textured expression of world-class Oregon Pinot Noir.

# VARIETIES & CLONES

100% Pinot Noir Pommard, 115, Wädenswil, 777, 667, La Tâche, 943, 828, Coury, 114, 113

## APPELLATION

Dundee Hills AVA Chehalem Mtns. AVA McMinnville AVA Yamhill-Carlton AVA Eola Amity AVA

### FARMING/WINEMAKING

Harvest Dates: Sept. 13th - Oct. 16th, 2017 Dry-Farmed Vineyards Triple Hand Sorted Fruit Native Yeast Ferments Small Lot and Whole Berry Fermentation Biodynamic Practices 501-508 Gluten Free & Vegan

## **ELEVAGE**

32% New French Oak, 10 Months Finished pH: 3.63 Alc: 13.5% 4,305 Cases Produced

Serving Temp 55° | Glassware: Burgundy