



2012 Pinot noir

Temperance Hill Vineyard

Release Date: May 24, 2014

Retail Price: \$36.00

Production: 1045 cases

Crop Level: 1.4 tons/acre

**Harvested: October 10 to
October 14, 2012**

Bottled: February 2014

Alcohol: 13.5%

**Suggested Pairings:
Salmon, lamb chops, pork
tenderloin, and simply
prepared grilled foods.**

**Aging Recommendations:
Up to 12 years**

Available Bottlings:

- 750 mL Bottles
- 1.5 L Magnums
- 3 L Jeraboams



Vineyard Notes

Temperance Hill Vineyard is located in the Eola-Amity Hills AVA, ten miles NW of Salem, Oregon. This exposed, cool, high altitude site ripens later than surrounding vineyards. Our Pinot noir grapes come from three blocks planted on thin weathered basalt. The East Block planted in 1984 is on a steep hill rising to 870'. The "R" (2004) and Pump House Blocks (1995) face south.

Production Notes

The de-stemmed grapes were fermented in small stainless steel fermenters with no SO₂, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 23% of which were new, for 16 months before bottling by gravity and without fining.

Vintage Notes

2012 began with a cool spring and record precipitation in June. This caused a slightly delayed bloom that was interrupted by cool, wet weather that extended the period of flowering. The result was diminished berry fertilization and some bunch stem necrosis. This reduced both the absolute number of clusters and the number of berries per cluster, thus significantly reducing the crop. Spring was followed by a beautiful sunny, warm, and dry summer, with the longest dry period in the Willamette Valley's history - over 104 days. The lovely weather continued into October with harvest occurring mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is one of Oregon's very best vintages.

Tasting Notes

The 2012 Temperance Hill has brilliant ripe cherry and berry fruit, along with floral and sweet, smoky spice aromas. Round red and dark red fruit flavors carry a juicy richness over your mouth and palate. As the wine permeates your senses, the sweet ground spice nuances layer with the site's signature smoky overtones to create lovely, clear layers of flavors. The dark red fruits carry into its dense, sweet finish with round and balanced tannins and sensuously soft finish. Temperance Hill has a sense of "purity" and precision that is the hallmark of this cool site in the Eola-Amity Hills.