



2013 Pinot noir

Temperance Hill Vineyard

Release Date: May 23, 2015

Retail Price: \$36.00

Production: 792 cases

Crop Level: 1.9 tons/acre

**Harvested: October 10 to
October 14, 2013**

Bottled: February 2015

Alcohol: 12.5%

**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 sulfur dioxide, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 21% of which were new, for 16 months before bottling by gravity and without fining.

Vintage Notes

2013 began with a warm May and bloom a week earlier than normal. The summer was dry and warm, but with few days over 95°. Minimal August rains left the impression that the harvest would be early and warm. The beautiful weather continued through September 20, at which point the grapes were sound and very close to being ripe. It then rained 9 of the next 11 days, becoming the wettest September on record. After October 1, the weather became sunny and we had one of our driest Octobers.

The challenge in 2013 was to pick ripe fruit despite the difficulties posed by the weather. Luckily, we were able to achieve this for the most part and the fruit for our single vineyard wines came in ripe and clean. Overall the wines have nicely developed fruit, moderate alcohols, and good balance.

Tasting Notes

The 2013 Temperance Hill has a nose of wild cherry, blackberry, and dried peach, with hints of clove, earth and sweet smoke. The dark fruits, sweet spices and savory notes carry throughout the palate with wild blackberries, coffee, and hints of smoky char. It is very dense on the palate and the darker, earthy flavors fade into complex, dried fruit into the finish. Temperance Hill has a sense of "purity" and precision that is the hallmark of this cool site in the Eola-Amity Hills with this vintage being more earth-driven. This purity makes it a great match with simple culinary preparations and grilled foods.