



# 2014 Pinot noir

## *Villages Cuvée*

**Release Date: November 1, 2015**

**Retail Price: \$26.00**

**Production: 4,376 cases**

**Bottled: September 2015**

**Alcohol: 13.5%**

**Suggested Pairings: grilled salmon, quail, pork tenderloin, and pasta dishes with full-flavored preparations.**

**Aging Recommendations:  
Up to 6 years**

**Available Bottlings:**  
• 750 mL Bottles

### **Vineyard Sources**

Our Villages Cuvée is produced from Pinot noir grapes grown in Oregon's northern Willamette Valley. Fruit from our estate vineyard - Zenith - and other sites are blended to create a Pinot noir that complements rich white meat and fish dishes. To enhance this match, we blend to maximize both the spectrum of flavors and length on the palate while minimizing the use of new oak. This 2013 vintage is comprised of: Zenith Vineyard 23%, Vitae Springs Vineyard 35%, Temperance Hill 14%, Freedom Hill Vineyard 14%, Momtazi Vineyard 8%, Shea Vineyard 8%.

### **Production Notes**

After two days of cold maceration the grapes were fermented in stainless steel tanks. The wine aged for 12 months in 9% new French oak barrels and was bottled by gravity without fining or filtration.

### **Vintage Notes**

The 2014 season began with sunny and warm spring weather. Bloom occurred in the second week of June, about 10-14 days earlier than normal. Good weather during bloom set a normal to large crop requiring thinning at about half of our vineyard sites where we removed 20-50% of the clusters. The summer continued to be warm with more 90°+ days than normal. July was humid, increasing the mildew pressure requiring extra vigilance in the vineyard. We began the harvest for our Oeil de Perdrix on September 12, Chardonnay on the 17th and the first Pinot noir on the 19th, picking 33 tons in just one day. 2014 was our largest harvest ever, picking 240 tons and making 13,200 cases of wine. In general, the fruit was clean, ripe, and very flavorful creating bright, pleasurable wines.

### **Tasting Notes**

It has a nose with fresh red cherry, berry, ground spices, menthol, and anise. It is layered in the mouth with bright red cherry, wild berry, spice, and floral notes. The Villages Cuvée will benefit from being opened and decanted for 1-2 hours. Its balanced and layered flavor profile makes it a great match for a wide variety of fish, wild bird, pork and other medium-bodied preparations. Bottled in September 2015, it is approachable now and can be aged up to 5 years to gain complexity.