



ST. INNOCENT

PINOT NOIR

Villages Cuvée

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144
ALCOHOL 13.5% BY VOLUME. CONTAINS SULFITES.

Willamette Valley, Oregon

2015 Pinot noir

Villages Cuvée

Release Date: November 1, 2016

Production: 2,916 cases

Crop Level: 2.8 tons/acre

Harvested: September 11-18, 2015

Bottled: September 2016

Alcohol: 13.5%

**Suggested Pairings:
salmon, quail, pork
tenderloin and pasta
dishes**

**Aging Recommendation:
Up to 6 years**

Vineyard Notes

Our Villages Cuvée is produced from Pinot noir grapes grown in Oregon's northern Willamette Valley. At its core are grapes grown at Vitae Springs Vineyard, a cool site on thin volcanic soil located in the hills south of Salem, Oregon. Fruit from 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. The composition for this bottling is: Vitae Springs Vineyard 50%, Zenith Vineyard 21%, Freedom Hill Vineyard 11%, Temperance Hill 11%, and Momtazi Vineyard 7%.

Production Notes

The de-stemmed grapes were fermented in small stainless and Burgundy oak fermenter with no SO₂, allowing fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 11% of which were new, for 12 months before bottling by gravity without fining.

Vintage Notes

The summer of 2015 started off with intense heat that faded off into a very warm and sunny season. Harvest began early with us first picking fruit on September 2 in cooler conditions. Yields were about 15% higher than normal. We continued to harvest throughout September and finished by the end of the month. The balance of flavor, tannin, acid, and sugar were as perfect as I have seen in 29 years. I am excited to see how the wines develop.

Tasting Notes

Heady aromas of sweet, ground spice, fresh berries and black cherries with hints of mint and moist earth. Dark red fruit flavors, loads of spice and white pepper burst onto your palate. This is followed by a richer dark berry compote, cigar box, and hints of Asian five spice. The overall impression is of impressive length and breadth as well as remarkable pungent flavors while embracing round tannins well into the finish. Drink now or over the next several years to watch it evolve.