



PINOT NOIR
WILLAMETTE VALLEY, OREGON

ZENITH VINEYARD

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

EOLA-AMITY HILLS AVA

2015 Pinot noir

Zenith Vineyard

Release Date: May 28th, 2017

Production: 1325 cases

Crop Level: 2.3 tons/acre

**Harvested: September 15th
to September 21st, 2015**

Bottled: February 2017

Alcohol: 13.5%

**Suggested Pairings:
A wide variety of meat and
pasta dishes including lamb,
pork and grilled salmon.**

**Aging Recommendation:
Up to 15 years.**

Vineyard Notes

Zenith is our Estate vineyard and is located in NW Salem, Oregon. The grapes from this wine come from various blocks, most of them face SE and warm early in the morning. One faces SW and is warmer in the afternoon. Four different clones of Pinot noir are planted: Pommard, Wadenswil, 115 and 777.

Production Notes:

The de-stemmed grapes were fermented in small stainless and Burgundy oak fermenters with no SO₂, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 22% of which were new, for 16 months before bottling by gravity and 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 and fruit was as perfect as I have seen. 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:

Remarkably rich with dark red berries, cherries and warm spices, the nose of our 2015 Pinot noir, Zenith Vineyard is balanced with fresh floral aromas. Solidly structured with broad ripe tannins, concentrated dark fruits, woodland spices and hints of bay and coriander. Nicely balanced with vibrant acidity, the savory tannins extend throughout the finish. This may be the most complex and ageable wine from Zenith I have produced. Age through the winter and begin enjoying in Spring 2018, it will continue to fascinate through 2035.