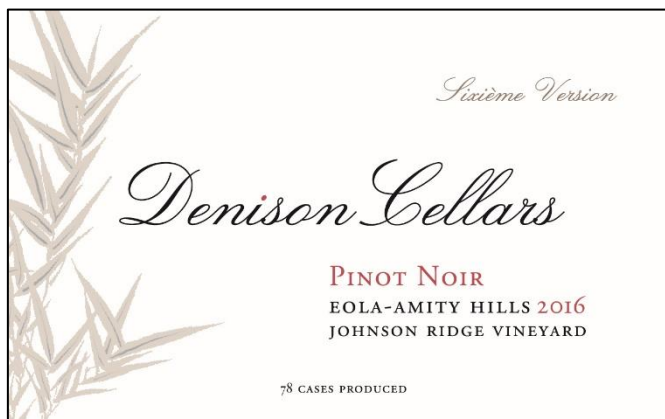


2016 DENISON CELLARS JOHNSON RIDGE VINEYARD PINOT NOIR

EOLA-AMITY HILLS AVA, OREGON



THE VINTAGE

After an abnormally warm and wet winter, the 2016 growing season got off to a very early start, with bud-break occurring 3 weeks earlier than normal, on April 1st. The growing season, while slightly warmer and drier than historical averages, was significantly cooler than the 2014 and 2015 vintages. August was hot, but early September showers cooled things off, slowing the pace of ripening to an ideal level. The fruit used in this wine was picked on September 12th.

THE WINE

The 2015 Johnson Ridge Vineyard Pinot Noir is a blend of 777 (60%) and pommard (40%) clones. Each contributes unique characteristics: 777 adds dark color, black cherry and blackberry flavors, while pommard adds blueberry and a slightly smoky, earthy note. The resulting wine has dark ruby color, flavors of dark berries, black cherry, and hints of blueberry, pine forest floor, and fresh earth. It displays dense mid-palate volume, velvety tannins, and a long seamless finish.

The fruit was harvested on September 12th and spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took eighteen days to complete. French oak barrels were used for aging, 20% of which were new. The blend was created in December of 2017, after spending 13 months in barrel. Bottling was completed in February of 2018; only 78 cases were produced.

The 2016 Denison Cellars Johnson Ridge Vineyard Pinot Noir is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: Sept. 12th

Brix: 23.9° - 24.4°

Final pH: 3.77

Final TA: 5.40 g/L

Alcohol: 14.2%

Production: 78 cases

Suggested Retail: \$42

Winemaker: Tim Wilson

www.denisoncellars.com

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