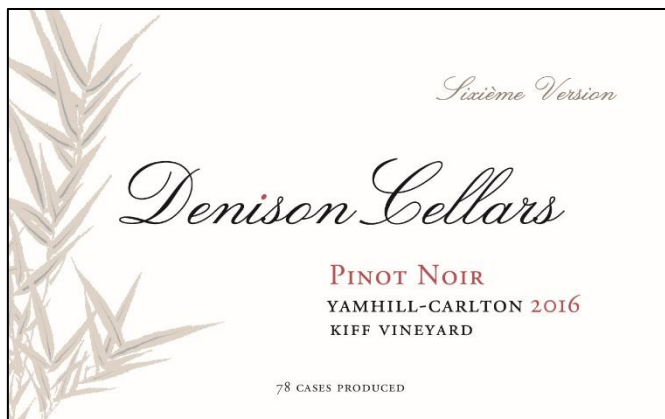


# 2016 DENISON CELLARS KIFF VINEYARD PINOT NOIR

YAMHILL-CARLTON 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 1<sup>st</sup>. 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 17<sup>th</sup> and 19<sup>th</sup>.

## THE WINE

The 2016 Kiff Vineyard Pinot Noir is a blend of 667, 777, and pommard clones. Each contributes unique characteristics; 667 provides mid-palate volume and dark red fruit flavors, 777 adds bright red fruit, and pommard adds plum, mineral notes and structure. The resulting wine is dark ruby in color. It has rich mid-palate volume, velvety tannins, and a long, seamless finish with flavors of Italian plums, ripe raspberry, cherry, and underlying hints of anise and cinnamon.

The fruit was harvested on September 17<sup>th</sup> and 19<sup>th</sup> and spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took 15 days to complete including several days of extended maceration to extract even more color and to allow the tannins to fully integrate. French oak barrels were used for aging, 20% of which were new. The blend was created in December 2017, after spending 13 months in barrel. Bottling was completed in February 2018; only 78 cases were produced.

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

**Harvest Date:** Sept. 17<sup>th</sup> and 19<sup>th</sup>

**Brix:** 24.3° - 24.5°

**Final pH:** 3.69

**Final TA:** 5.40 g/L

**Alcohol:** 14.4%

**Production:** 78 cases

**Suggested Retail:** \$42

**Winemaker:** Tim Wilson

**www.denisoncellars.com**

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