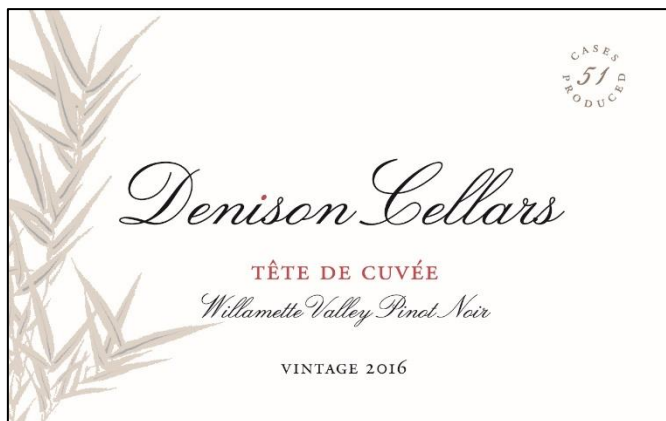


# 2016 DENISON CELLARS TÊTE DE CUVÉE PINOT NOIR

WILLAMETTE VALLEY 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 between September 12<sup>th</sup> and 19<sup>th</sup>.

## THE WINE

Tête de Cuvée Pinot Noir is only produced when we are able to create a blend that transcends our single-vineyard wines. While the focus of each single-vineyard bottling is to showcase the vintage and vineyard, the goal with Tête de Cuvée is to create the best blend possible, regardless of vineyard or barrel source. With this 2016 Tête de Cuvée, we blended components from Kiff, Johnson Ridge and Cassin Vineyards. The resulting wine is multi-layered and refined with rich flavors of ripe blackberry, plum, black and Bing cherry. Hints of mineral, rose petal, and spice adds complexity to the blend. This wine displays dense mid-palate volume, velvety tannins, and a long seamless finish.

The Kiff Vineyard fruit was harvested on September 17<sup>th</sup>; the Johnson Ridge Vineyard on September 12<sup>th</sup>, and the Cassin Vineyard on September 19<sup>th</sup>. All of the fruit spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took 16 days to complete. French oak barrels were used for aging, 40% of which were new, and the blend was created and bottled in February 2018, after spending 12 months in barrel and 2 months in tank. Only 51 cases were produced.

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

**Harvest Date:** Sept. 12<sup>th</sup> – 19<sup>th</sup>.

**Brix:** 23.9° - 24.8°

**Final pH:** 3.72

**Final TA:** 5.5 g/L

**Alcohol:** 14.2%

**Production:** 51 cases

**Suggested Retail:** \$65

**Winemaker:** Tim Wilson

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