

2017 DENISON CELLARS TÊTE DE CUVÉE PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



THE VINTAGE

After an abnormally wet late winter, the 2017 growing season got off to a normal start with budbreak occurring on April 15th. The growing season was very warm with over 30 days that reached at least 90° F. A stretch of extreme heat in late July and early August led to some sunburn, and warm conditions persisted into early September. Cooling rains arrived mid-September, which slowed the ripening process significantly and allowed the grapes to achieve optimal balance. The fruit for this wine was picked between

the 10th and 15th of October.

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. We start this process by assessing each barrel individually, followed by extensive trials until we find the best blend. In the 2017, we have included components from J. Wrigley, 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, tobacco and spice add complexity to the blend. This wine displays dense mid-palate volume, velvety tannins, and a lingering seamless finish.

All of the fruit spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took between 20 and 45 days to complete. French oak barrels were used for aging, 27% of which were new, and the blend was created and bottled in May 2019, after spending 15 months in barrel and 2 months in tank. Only 50 cases were produced.

The 2017 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 Dates: Oct. 10th – 15th.

Brix: 22.5° - 25.0°

Final pH: 3.55

Final TA: 5.2 g/L

Alcohol: 14.4%

Production: 50 cases

Suggested Retail: \$75

Winemaker: Tim Wilson

www.denisoncellars.com

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