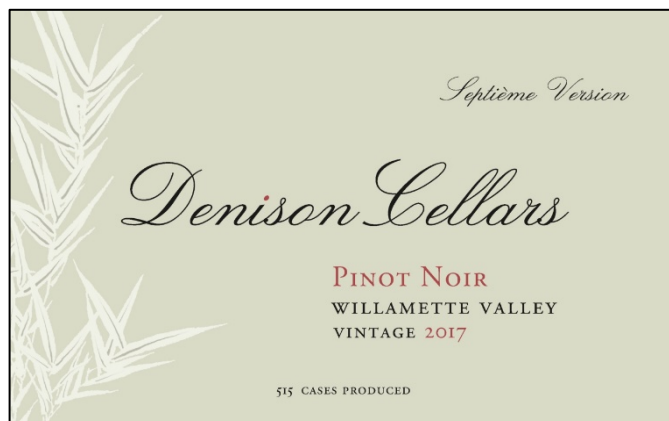


2017 DENISON CELLARS WILLAMETTE VALLEY PINOT NOIR

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 in ideal

conditions between the 4th and 15th of October.

THE WINE

Fruit for the 2017 Willamette Valley pinot noir was sourced from four different vineyards, located in the Eola-Amity Hills, McMinnville and Yamhill-Carlton AVAs. Clones included Pommard, 667, 777, and a small amount of the Wadenswil clone from Cassin Vineyard. Each vineyard and clone contributed a unique characteristic to the blend, adding to the overall depth and complexity of the wine. The resulting wine is ruby in color and displays aromas of cranberry and black cherry. With hints of mineral and spice, the ripe, velvety tannins provide structure for rich, mouth-filling volume. Flavors of dark red fruit persist into a long, lingering finish.

Harvest dates ranged from October 4th in Johnson Ridge Vineyard to October 15th in Cassin Vineyard. All of the fruit spent three to 5 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, including extended maceration to extract even more color. French oak barrels were used for aging, 9% of which were new, and the blend was created in April of 2019, after spending 16 months in barrel and 1 month in tank. Bottling was completed in May of 2019; 515 cases were produced.

The 2017 Denison Cellars Willamette Valley Pinot Noir is unfinned and unfiltered. To prevent any incidence of cork taint, it is bottled under a twist-off closure.

Harvest Date: Oct. 4th - 15th

Brix: 23.2° - 24.8°

Final pH: 3.61

Final TA: 5.20 g/L

Alcohol: 14.4%

Production: 515 cases

Suggested Retail: \$28

Winemaker: Tim Wilson

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