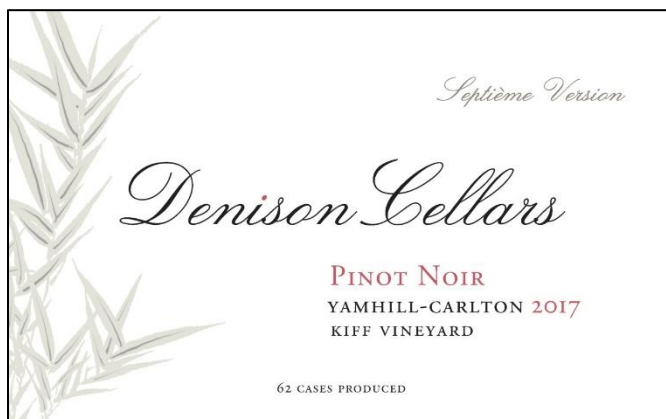


2017 DENISON CELLARS KIFF VINEYARD PINOT NOIR

YAMHILL-CARLTON AVA, OREGON



THE VINTAGE

After a relatively dry winter, the 2018 growing season got off to a normal start with budbreak occurring on April 20th. The growing season was warm and dry, with over 21 days that reached at least 90° F. and included heat spikes during flowering in mid-June and late July. Very warm conditions persisted into August, but temperatures cooled significantly late in the month as the fruit was finishing veraison. Cooler than normal conditions persisted into September, slowing the ripening process to a perfect rate that enabled us to pick

at optimal ripeness. The fruit for this wine was picked October 12th.

THE WINE

The 2017 Kiff Vineyard Pinot Noir is a blend of 667 and pommard clones. Each contributes unique characteristics; 667 provides mid-palate volume and red fruit flavors, and pommard adds plum, mineral notes and structure. The resulting wine is ruby in color; It has rich mid-palate volume, velvety tannins, and a long, seamless finish with flavors of plum, ripe raspberry, and underlying hints of medjool dates and mulled spices.

The fruit was harvested on October 12th and spent five days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took 45 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 April 2019, after spending 17 months in barrel. Bottling was completed in October 2019; only 62 cases were produced.

The 2017 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: October 12th

Brix: 23.5° - 24.0°

Final pH: 3.49

Final TA: 5.10 g/L

Alcohol: 14.4%

Production: 62 cases

Suggested Retail: \$45

Winemaker: Tim Wilson

www.denisoncellars.com

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