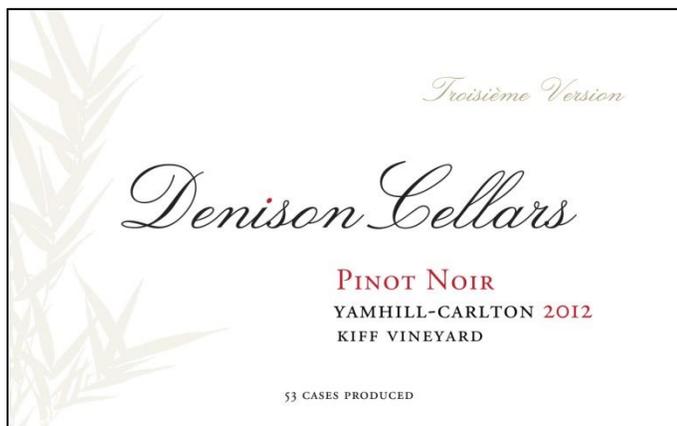


# 2012 DENISON CELLARS KIFF VINEYARD PINOT NOIR

YAMHILL-CARLTON AVA, OREGON



## THE VINTAGE

What began as a normal vintage, (with budbreak occurring in the third week of April), 2012 turned out to be a magnificent growing year, with abundant sunshine, warm (but not too hot) temperatures, and below average precipitation. Heat accumulation for the growing year reached a warm 2,300 degree days, and there was no pressure from birds or disease; harvest fruit was picture-perfect, with very ripe skin tannins and balanced acid levels. The resulting wines are beautiful, with concentrated

fruit, rich mouthfeel, velvety tannins, and dark color. While they can be enjoyed upon release, they have the structure and balance to age gracefully.

## THE WINE

The 2012 Kiff Vineyard Pinot Noir is a blend of 667, 777, and pommard clones. Each contributes unique characteristics; 667 provides mid-palate volume and dark fruit flavors, 777 adds red fruit, and pommard adds rose petal, mineral notes, and structure. The resulting wine has rich mid-palate volume, velvety tannins, and a long, seamless, finish, with flavors of bing cherry, mixed berries and cranberry that lead into notes of cinnamon and lavender.

The fruit was harvested on October 12th, and spent three days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins, and took thirteen days to complete. French oak barrels were used for aging, 25% of which were new, and the wine was bottled in April after spending 13 months in barrel. Only 53 cases were produced.

The 2010 Denison Cellars Kiff Vineyard Pinot Noir is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

**Harvest Date:** October 12<sup>th</sup>

**Brix: Pommard** – 23.4°; **667/777** - 25.5°

**Final pH:** 3.61

**Final TA:** 5.3 g/L

**Alcohol:** 14.5%

**Production:** 53 cases

**Suggested Retail:** \$38

**Winemaker:** Tim Wilson

**www.denisoncellars.com**

**541.517.3370**