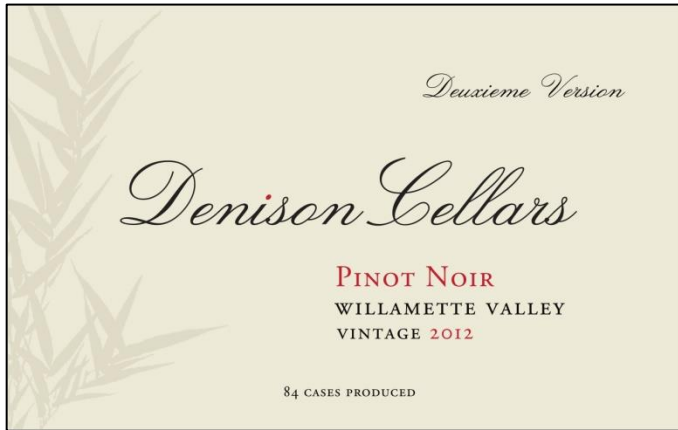


2012 DENISON CELLARS WILLAMETTE VALLEY PINOT NOIR

WILLAMETTE VALLEY 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 Willamette Valley Pinot Noir is a blend of 667/777 (39%) and pommard (61%) clones, and the fruit is sourced from Kiff Vineyard and Johnson Ridge Vineyard. Each clone and vineyard contributes unique characteristics: 777 adds bright red raspberry and Bing cherry, pommard adds rose petal, lavender and structure, and 667 provides dark fruit flavors. Johnson Ridge fruit contribute a hint of earth and white pepper, and a mineral note comes from the Kiff Vineyard. The resulting wine has rich mid-palate volume, velvety tannins, and flavors of Bing cherry, boysenberry, cranberry and cinnamon that lead into a long, seamless finish.

The Kiff Vineyard fruit was harvested on October 12th, and the Johnson Ridge fruit October 18th. All of the fruit spent three days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins, and took sixteen days to complete. French oak barrels were used for aging, 20% of which were new, and the wine was bottled in April after spending 13 months in barrel. Only 84 cases were produced.

The 2012 Denison Cellars Willamette Valley Pinot Noir is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: October 12th, 18th **Brix:** 23.4° - 25.5°

Final pH: 3.66 **Final TA:** 5.0 g/L

Alcohol: 14.5% **Production:** 84 cases

Suggested Retail: \$26 **Winemaker:** Tim Wilson

www.denisoncellars.com

541.517.3370