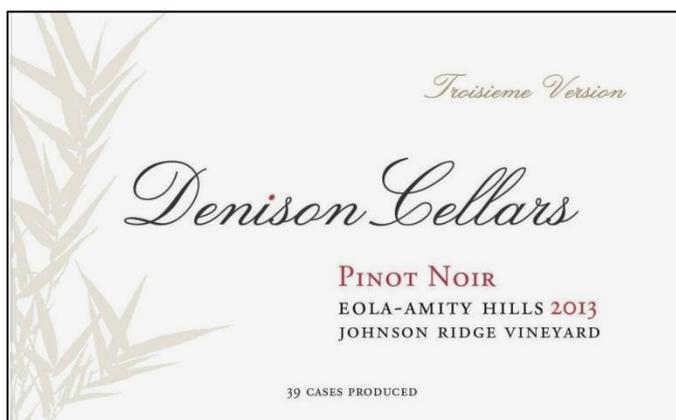


2013 DENISON CELLARS JOHNSON RIDGE VINEYARD PINOT NOIR

EOLA-AMITY HILLS AVA, OREGON



THE VINTAGE

After a wetter than normal winter, 2013 started out with dry conditions and normal temperatures. Budbreak was approximately 2 weeks early, and conditions remained dry and warm for most of the summer. September brought rain toward the end of the month, which slowed the ripening process and brought the fruit into balance, and harvest occurred on the 10th of October. As a result, we were able to produce balanced, elegant wine, with concentrated fruit, rich mouthfeel, and velvety tannins. While this wine can be

enjoyed upon release, it has the structure and balance to age gracefully.

THE WINE

The 2013 Johnson Ridge Vineyard Pinot Noir is a blend of 777 (61%) and pommard (39%) clones. Each contributes unique characteristics: 777 adds black cherry and blackberry flavors, while pommard adds flavors of plum, minerality, and voluptuous structure. The resulting wine has dense mid-palate volume, velvety tannins, and a long, seamless finish, with a hint of forest floor and cinnamon spice.

The fruit was harvested on October 10th, and 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 March after spending 12 months in barrel. Only 40 cases were produced.

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

Harvest Date: October 10th

Brix: 24.3°

Final pH: 3.64

Final TA: 5.2 g/L

Alcohol: 14.1%

Production: 40 cases

Suggested Retail: \$38

Winemaker: Tim Wilson

www.denisoncellars.com

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