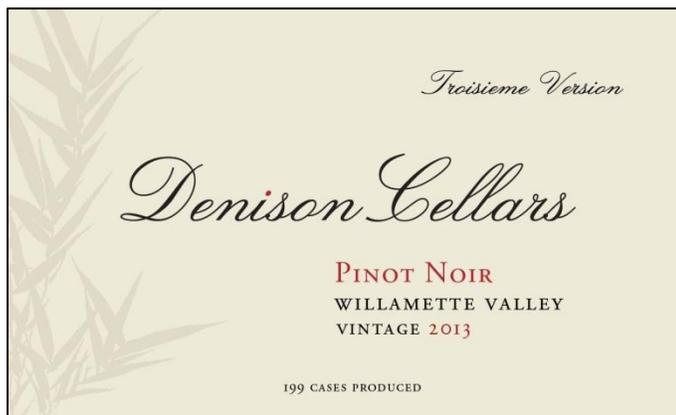


# 2013 DENISON CELLARS WILLAMETTE VALLEY PINOT NOIR

WILLAMETTE VALLEY 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 in both Kiff and Johnson Ridge Vineyards, and conditions remained dry and warm for most of the summer. September brought significant moisture toward the end of the month, which slowed the ripening process, and harvest occurred on the 10<sup>th</sup> and 11<sup>th</sup> of October. With judicious culling of fruit in the vineyard and rigorous sorting in the winery, we were able to produce

a balanced, elegant wines. This wine has beautiful, concentrated fruit, rich mouthfeel, and velvety tannins. While it can be enjoyed upon release, it has the structure and balance to age gracefully.

## THE WINE

The 2013 Willamette Valley Pinot Noir is a blend of 667/777 and pommard 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. The wine exhibits bright red fruit, with flavors of Bing cherry and cranberry, with subtle hints of dark berries, forest floor and rosemary. Rich mid-palate volume, velvety tannins, and a hint of cinnamon lead into a long, seamless finish.

The Kiff Vineyard fruit was harvested on October 11<sup>th</sup>, and the Johnson Ridge fruit on October 10<sup>th</sup>. 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 March after spending 12 months in barrel. 199 cases were produced.

The 2013 Denison Cellars Willamette Valley Pinot Noir is unfinned, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

**Harvest Date:** October 10<sup>th</sup>, 11<sup>th</sup>      **Brix:** 22.5° - 24.3°

**Final pH:** 3.63      **Final TA:** 5.3 g/L

**Alcohol:** 13.5%      **Production:** 199 cases

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

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