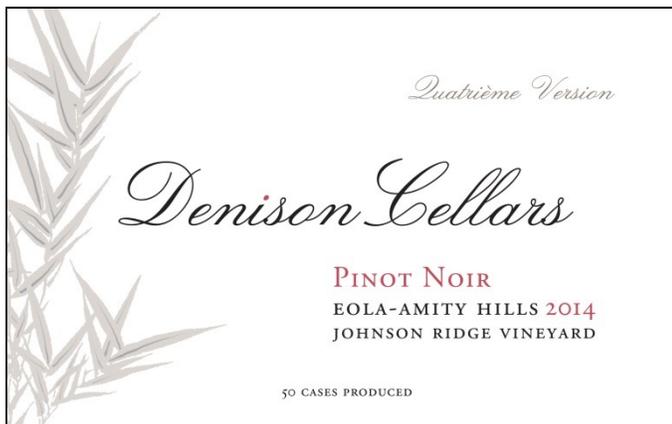


2014 DENISON CELLARS JOHNSON RIDGE VINEYARD PINOT NOIR

EOLA-AMITY HILLS AVA, OREGON



THE VINTAGE

The growing season arrived early, as budbreak was 2 weeks ahead of schedule. Summer temperatures were much warmer than average, with 30 days during which the maximum reached or exceeded 90° F. Precipitation was lower than average, and nights remained relatively warm.

Fruit set was perfect, and the resulting clusters were relatively large in size. The quality of the incoming fruit was extremely high and it arrived at the winery in pristine

condition. The resulting wines have very soft ripe tannins, and wonderful mouthfeel and flavors. They are very approachable in their youth, and should age gracefully over the next decade.

THE WINE

The 2014 Johnson Ridge Vineyard Pinot Noir is a blend of 777 (70%) and pommard (30%) clones. Each contributes unique characteristics: 777 adds dark color, black cherry and blackberry flavors, while pommard adds plum and a slightly smoky, earthy note. The resulting wine has dense mid-palate volume, velvety tannins, and a long, seamless finish, with hints of pomegranate, forest floor and spice.

The fruit was harvested on September 21st, 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 blend was created in October, after spending 11 months in barrel. Bottling was completed in June; only 50 cases were produced.

The 2014 Denison Cellars Johnson Ridge Vineyard Pinot Noir is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: September 21st

Brix: 25.6°

Final pH: 3.63

Final TA: 5.2 g/L

Alcohol: 14.0%

Production: 50 cases

Winemaker: Tim Wilson

Suggested Retail: \$40

www.denisoncellars.com

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