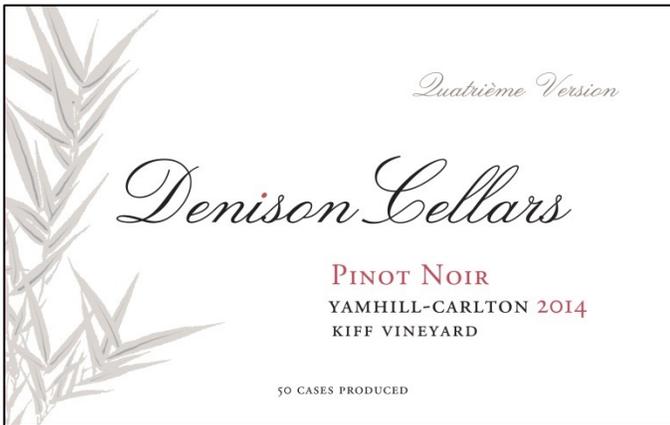


2014 DENISON CELLARS KIFF VINEYARD PINOT NOIR

YAMHILL-CARLTON 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 Kiff Vineyard Pinot Noir is a blend of 667, 777, and pommard clones. Each contributes unique characteristics; 667 provides mid-palate volume and dark red fruit flavors, 777 adds bright red fruit, and pommard adds plum, mineral notes and structure. The resulting wine has rich mid-palate volume, velvety tannins, and a long, seamless, finish, with intense flavors of Bing cherry, mixed berries, sweet plum and a hint of cloves.

The fruit was harvested on September 21st and October 5th, 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 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: 9/21, 10/5

Brix: Pommard – 25.8°; 667/777 - 25.6°

Final pH: 3.71

Final TA: 5.2 g/L

Alcohol: 14.8%

Production: 50 cases

Suggested Retail: \$40

Winemaker: Tim Wilson

www.denisoncellars.com

541.517.3370