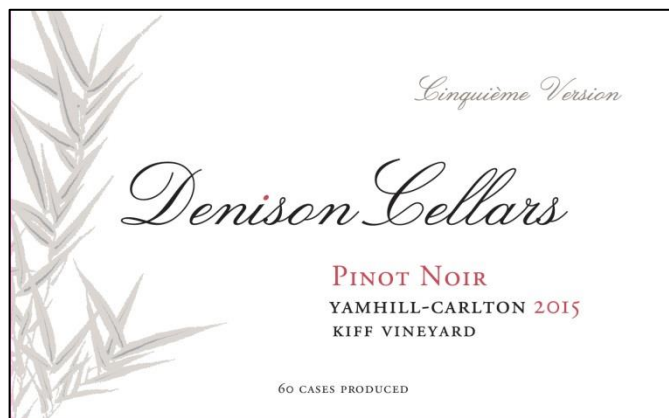


# 2015 DENISON CELLARS KIFF VINEYARD PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



## THE VINTAGE

The 2015 vintage was one of the warmest on record. Following a relatively dry and warm winter, budbreak was nearly 4 weeks early in the Kiff Vineyard. Conditions remained dry, with occasional heat spikes into the mid-90s F. A late-July period of temperatures in excess of 100 degrees resulted in some sunburn damage, however, after this event temperatures moderated. Nighttime lows cooled, and welcome precipitation toward the end of August slowed the ripening process to a more desirable

level. Overall, harvest yields were above average levels, and fruit quality was outstanding. The resulting wines display a wonderful richness, with delightful ripe flavors, rich texture and mouthfeel, and deep, dark color.

## THE WINE

The 2015 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 flavors of Italian plums, ripe raspberry, cherry, and an underling hint of spice.

The fruit was harvested between September 20<sup>th</sup> and October 4<sup>th</sup>, and spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins, and took 22 days to complete, including several days of extended maceration to extract even more color and to allow the tannins to fully integrate. French oak barrels were used for aging, 20% of which were new, and the blend was created in October, after spending 12 months in barrel. Bottling was completed in March; only 60 cases were produced.

The 2015 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:** Sept. 20<sup>th</sup> – Oct. 4<sup>th</sup>

**Brix:** 24.0° - 24.8°

**Final pH:** 3.65

**Final TA:** 5.4 g/L

**Alcohol:** 14.8%

**Production:** 60 cases

**Suggested Retail:** \$40

**Winemaker:** Tim Wilson

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