

Denison Cellars

WWW.DENISONCELLARS.COM

The Winemaking

Denison Cellars is the winemaking passion of Tim and Denise Wilson.

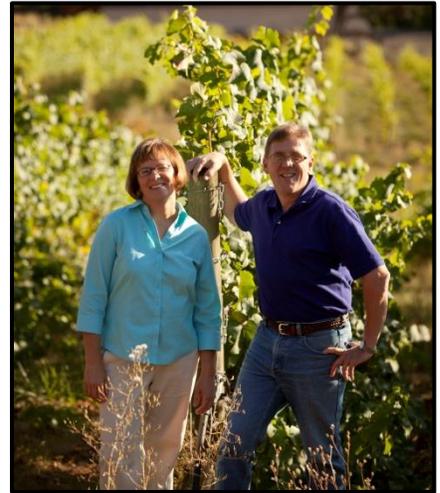
Having lived in many different winemaking regions - from Washington state to the Central Coast of California - it was their love of pinot noir that brought them to the Willamette Valley of Oregon.

Launched with the 2009 vintage, Denison Cellars is truly a boutique winery. Annual production averages only 700 cases.

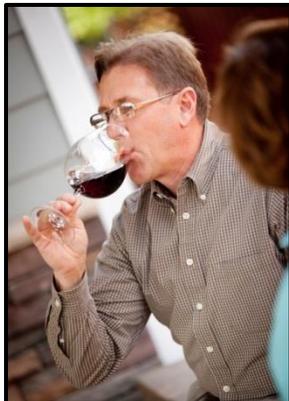
Winemaker Tim Wilson is committed to producing wines of distinction.

This commitment is accomplished through Tim's identification of exceptional grapes and then sourcing from unique, sustainably-farmed vineyards within the Willamette Valley. Focus is placed on producing small lots of ultra-premium wines showcasing the Willamette Valley's extraordinary appellations and vineyards.

Denison Cellars is located in McMinnville, Oregon in the heart of the Willamette Valley.



The Winemaker



Tim Wilson's pursuit of winemaking has its early stages in both the retail and winery sides of the industry. His interest in wines began after as retail wine shop manager in Florida. Over time Tim realized that his first career in the credit card industry was not to be his last. With his wife Denise's support, they moved from Florida to the California wine country. In Sonoma County, Tim joined Chalk Hill as a

cellar hand. Here he weaved his retail wine sales experience with California wine country harvest and winery duties.

Tim soon returned to college and received a degree in enology from California State University Fresno. Relocation of the family to Seattle, Washington brought him an opportunity to focus on white wine production as an enologist at Chateau Ste. Michele. Back in California, he became the assistant winemaker at Edna Valley Vineyard near San Luis Obispo.

Love of pinot noir lead him to make this varietal his winemaking focus. Therefore it is not surprising that Tim found his future in Oregon's Willamette Valley – considered by many to be the world's premier venue for pinot noir fruit growing & winemaking.

Denison Cellars' extraordinary wines are a result of Tim's countless hours spent developing strong relationships with independent owners of small vineyards within the Willamette Valley. He identifies outstanding, sustainably grown and farmed fruit and then showcases the unique attributes found at each vineyard and appellation.

While the early years included several cross country relocations, Tim and his wife Denise found Oregon's Willamette Valley to be both their winemaking and family home. In support of their two sons, Tim has been involved in youth athletics including a number of years as the middle school track coach. Tim and Denise love to cook and even with hectic schedules their family regularly sits down for a meal together. Like with his winemaking, Tim feels strongly that setting aside this time over a shared meal brings balance and richness to their family.

The Place

Authentic wines honestly made – that's what you find in Oregon.

Oregon wines taste of the land. The French call it terroir. We call it delicious.

A Pinot noir from the Dundee Hills has lean ripe cherry and strawberry notes, reflecting the iron-rich redness of its volcanic soil. A sophisticated Syrah from the Walla Walla Valley shows swaths of minerals and herbs, reminiscent of the cobblestone ground where the vines grow. A suave Viognier offers creamy touches of apricot and honey, conjuring images of summer sun and wildflowers in Southern Oregon vineyards.



Oregon wines taste this way on purpose. A key Oregon principle is to match the grape variety to the place where it will grow best, not just where it is able to grow. That's why Willamette Valley Pinot noir is so wonderful: a cooler climate is best for that grape; and why Tempranillo from the Umpqua Valley is so full of character: that variety prefers warmer temperatures.

Oregon winemakers also know that to get the best from the grape, they must get out of Nature's way. The majority of Oregon's vineyards are organic, many are biodynamic, and the prevailing winemaking philosophy is "nonintervention," meaning do as little as possible to manipulate the wine – let nature do it naturally.

The result is wines that have a genuine freshness, balanced fruit, and true varietal flavor: wines that taste of the place they were grown. And in a place as pristine, natural and diverse as Oregon, you might expect our wines would show the same qualities. You'd be right.

From sprightly sparklers and jaunty rosés, to minerally Rieslings and peachy Viogniers; from elegant Pinot noirs and sumptuous Syrahs, to classy Cabernets and dulcet dessert wines, Oregon's wine variety will satisfy anyone's palate.

Oregon Wine Backgrounder courtesy of the Oregon Wine Board

The Wines

2016 Kiff Vineyard Rosé of Pinot Noir

The 2016 Kiff Vineyard Rosé of Pinot Noir fruit was sourced entirely from the Kiff Vineyard; it displays brilliant red color, with wonderful flavors of Rainier cherry, fresh berries, Ambrosia apple, and an underlying hint of minerality. Although the wine has no residual sugar, the rich mid-palate volume is nicely balanced by bracing acidity, which results in velvety texture and a long, seamless finish.

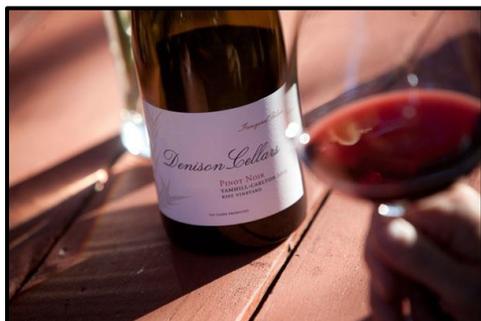


2015 Kiff Vineyard Pinot Noir

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.

2015 Johnson Ridge Vineyard Pinot Noir

The 2015 Johnson Ridge Vineyard Pinot Noir is a blend of 777 (60%) and pommard (40%) clones. Each contributes unique characteristics: 777 adds dark color, black cherry and blackberry flavors, while pommard adds blueberry and a slightly smoky, earthy note. The



resulting wine has dense mid-palate volume, velvety tannins, and a long, seamless finish, with hints of blackberry, blueberry, and forest floor.

2015 Willamette Valley Pinot Noir

Fruit for the 2015 Willamette Valley Pinot Noir was sourced from four different vineyards. In addition to Kiff Vineyard and Johnson Ridge Vineyard, we sourced fruit from Noel Vineyard in the Chehalem Mountains

and Cassin Vineyard in the Yamhill Carlton AVA. Each brings unique characteristics to the blend, as clones such as Wadenswil and 114 were introduced. The resulting wine displays aromas of ripe Italian plums, cherry, and raspberry. With a hint of spice and chocolate, it is mouth-filling, with velvety tannins.

2014 Tête de Cuvée Pinot Noir

Tête de Cuvée Pinot Noir is only produced when we are able to create a blend that transcends our single-vineyard wines. This was the case in 2014, when we combined the ripe red fruit flavors and intensity of Kiff Vineyard fruit with the dark, dense flavors and mid-palate volume of Johnson Ridge fruit.

The resulting wine is balanced and complex, with rich flavors of ripe raspberry Black and Bing cherry, and a hint of forest floor, all of which lead into voluptuous mid-palate volume, velvety tannins, and a long, seamless finish.



Vinous

DECEMBER, 2016

Josh Reynolds of *Vinous* reviewed our
2014 Tête de Cuvée Pinot Noir

93

Bright red. Vibrant, mineral-tinged dark berry and smoky Indian spice aromas are complemented by suggestions of cola and potpourri. Plush and seamless on the palate, showing impressive clarity and lift to the black raspberry, cherry cola and lavender pastille flavors. Becomes sweeter and spicier with air and finishes smooth and very long, featuring resonating florality and harmonious tannins.

Trade & Media Inquiries

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