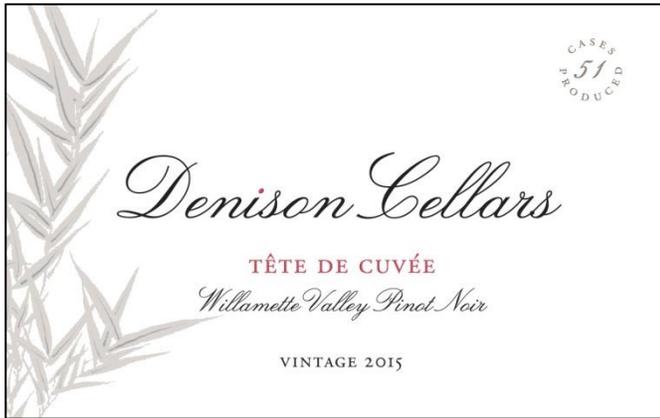


2015 DENISON CELLARS TÊTE DE CUVÉE PINOT NOIR

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. 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

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 2015, as we were able to blend components from Kiff Vineyard, Johnson Ridge Vineyard, and for the first time, we included the Wadenswil clone from Cassin Vineyard. The resulting wine is multi-layered and refined, with rich flavors of ripe raspberry, pomegranate, Black and Bing cherry, and a hint of mineral, cola, and spice. This wine displays dense mid-palate volume, velvety tannins, and a long, seamless finish.

The Kiff Vineyard fruit was harvested between September 20th and October 4th; the Johnson Ridge Vineyard on September 18th, and the Cassin on September 21st. All of the fruit spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins, and took 16 days to complete. French oak barrels were used for aging, 38% of which were new, and the blend was created in April, after spending 12 months in barrel and 5 months in tank. Bottling was completed in March; only 51 cases were produced.

The 2015 Denison Cellars Tête de Cuvée Pinot Noir is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: Sept. 18th - Oct. 4th

Brix: 23.8° - 24.8°

Final pH: 3.66

Final TA: 5.4 g/L

Alcohol: 14.4%

Production: 51 cases

Suggested Retail: \$60

Winemaker: Tim Wilson

www.denisoncellars.com

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