



PÈRE AMI

2016 Vintage

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Vineyards

The 2016 Père Ami is a blend of some of the most prized grapes in the Umpqua Valley; Delfino Vineyard & Marshanne Landing Vineyard. All vineyards are sustainably farmed and Salmon-Safe.

Winemaking Notes

All the fruit was gently destemmed and sorted into open top fermenters with 100% whole berries. A five-day cold soak under controlled temperatures took place, after which the individual lots were inoculated with yeast various selections. Fermentations were punched down twice daily, with temperatures never reaching above 80° F. After 21 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 228-liter French oak barrels for 18 months; 17% of these barrels were new. This 2016 vintage is a blend of 34% Grenache, 33% Syrah and 33% Tempranillo.

Technical Data

APPELLATION: Umpqua Valley

HARVEST DATES: October 11, 2016

HARVEST STATISTICS: Brix: 23.9°

Titrateable Acidity: 6.45 g/L pH: 3.51

WINE ANALYSIS: Alcohol: 14.0%

Titrateable Acidity: 5.49 g/L pH: 3.77

RELEASE DATE: Spring 2019

CASES PRODUCED: 500 Cases

RETAIL PRICE: \$35

Tasting Notes

A blend of Syrah, Grenache and Tempranillo, the wine offers a deep nose of plum, game and black olive. On the palate, the wine features additional dark fruits, cassis, pepper and tobacco. This full-bodied wine is structured with firm tannins, balancing acidity and incredible length on the finish. Peak drinkability: 2018 - 2024