

TASTING NOTES

Tualatin Estate Vineyard was founded by one of Oregon's first emigrating Napa Valley winemakers, Bill Fuller, in 1971. Ruby in color, the wine opens with a pure nose of ripe red cherries, pumpkin and lavender. Medium bodied, satin textured with bright acidity that carries fresh red fruit, floral and earthy notes into the palate. The tannic profile is very well-integrated. This is a sleek, lithe and elegant Pinot Noir. Peak drinkability 2015-2020.

**TECHNICAL DATA****Grape Type:** Pinot Noir**Appellation:** Willamette Valley**Soil Type:** Laurelwood (windblown, glacial loess), Missoula Flood sediment and Pisolites**Clones:** Dijon 114, 115, 667 & 777**Harvest Date:** October 4 - 10, 2012**Harvest Statistics****Brix:** 23.2° - 25.3°**Titratable acidity:** 5.4 - 8.3 g/L**pH:** 3.11 - 3.32**Finished Wine Statistics****Alcohol:** 14.4%**Titratable acidity:** 6.44 g/L**pH:** 3.35**Fermentation:** Small Bin**Barrel Regimen:** 9 months in barrel, 40% new French oak**Bottling Date:** September 2013**Cases Bottled:** 956

2012

**WILLAMETTE VALLEY
VINEYARDS***Tualatin Estate*

WILLAMETTE VALLEY · PINOT NOIR

VINTAGE FACTS 2012

The season commenced with pruning in a particularly rainy January. Temperatures during spring were some of the lowest in recent years. Coupled with rainy conditions, bud break at most sites was a month later than normal. Inclement weather continued through flowering and fruit set, resulting in greatly reduced yields that were historically sparse, ranging from 1.3-2.5 tons per acre. As spring ended and summer began, the rain subsided and all three of our vineyards enjoyed unusually warm and clear weather. Summer was characterized by long, cloudless, sunny days that enabled our vines to steadily ripen grapes without disease development or excessive heat stress. Temperature values for September and October were the highest in a decade, second only to the 2006 vintage. However, cool nights allowed the grapes to retain acidity.

Harvest commenced in late September and was well underway by early October, revealing grapes with exceptional flavor and ideal sugar and pH levels. High levels of lignification in the grape seeds and stems allowed us to increase the number of whole clusters we sorted into the Pinot Noir fermenters, "broadening the shoulders" of the resulting Pinot Noir. The quality of this vintage year in the Willamette Valley was not only centered on specific, high-end producing sites, but was consistent across the appellation.

Wines from the 2012 vintage will cellar well for years to come, demonstrating a sustaining power and elegance.

THE VINEYARD

Tualatin Estate Vineyard, established in 1971, is one of the oldest and most respected vineyards in Oregon's Willamette Valley. Wines made from this 170-acre vineyard have taken Best of Show for both the red and white categories at the London International Wine Competition in the same year, a feat unduplicated by any other winery. Tualatin's Pinot noir captured the Governor's Trophy, Oregon's most prestigious wine award, two

years consecutively in 1994 and 1995. The unique soil profile at Tualatin has contributed to the complex nature of the wines. Deposits of iron concretions called pisolithes riddle the top layer and are caused by the weathering of minerals in the soil. Laurelwood is the soil that covers most of Tualatin Estate. This soil is unique to Oregon and is formed over thousands of years on layers of wind-blown, glacial silt called loess. The depth and good drainage of Laurelwood allows deep rooting of the grapevines, and the clays accumulated in the subsoils can provide reserves of late season water.

WINEMAKING NOTES

The stylistic vision is pure Pinot noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 70% of the berries remaining intact for intra-berry fermentation, which adds lively fruit forward characteristics. Prior to fermentation, the must underwent a five day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with indigenous yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out with about 1% residual sugar and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it finished primary fermentation and underwent malolactic fermentation.

FOOD & SERVING SUGGESTIONS

Kale & Mushroom Calzones, Herb and Honey-Mustard Glazed Rack of Lamb, Spice Roasted Butternut Squash and Brined Turkey with Stuffing

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