



MONTINORE ESTATE

2014

RESERVE PINOT NOIR

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
8-34 YEARS

VARIETY
100% PINOT NOIR

HARVEST DATE
SEPTEMBER 20-22

COOPERAGE
**100% FRENCH
27% NEW**

MONTHS IN BARREL
ELEVEN

FERMENTATION
NATIVE YEAST

pH
3.65

TA
6.1

ALCOHOL
13.5%

WINEMAKER
STEPHEN WEBBER

RELEASE DATE
MAY 2016

THE VINTAGE

The 2014 vintage produced a generous volume of fruit. Spring started by mid-April. Aside from a touch of frost here and there, the vineyards progressed smoothly from bud break, into a dry, hot summer. With barely a punctuation of rainfall, the warm weather continued unabated through September, when the fruit entered its full maturation phase. Sugars increased and acids declined with great flavors accumulating by the middle of the month. Harvesting was thick and fast during September and October. Except for a bit of Riesling destined for late harvest wine, the fruit was all in by October 20th, the earliest finish in over a decade.

THE WINEMAKING

The 2014 Reserve is an expression of the highest-quality Pinot Noir from this vintage. It is, perhaps, the most challenging of the Montinore Estate wines to put together, requiring a polished blend of fruit, power, subtle oak, balanced tannins, with finesse and good ageing potential. It started in open top fermenters of varying sizes, keeping the vineyard blocks separate for full expression of clonal and terroir characteristics. Using indigenous yeasts, the wine was fermented from 6 to 10 days. After draining and pressing, the wines were barreled in 27% new French barriques for 11 months and underwent slow, cool malolactic fermentation. The wine was assembled in tank and then returned to neutral puncheons for an additional four to five months extended ageing, before being bottled in the winter.

THE WINE

The 2014 Reserve Pinot Noir exemplifies the finest our diverse estate vineyard has to offer, choosing the best blocks and barrels to make this wine. The 2014 Reserve Pinot Noir displays aromas of dense, dark fruit, leather and savory herbs. The palate exhibits juicy blackberry, sweet black cherry, followed by a finish of dried fig with earth, spice and dusty, fine grained tannins.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by Stellar Certification