



MONTINORE ESTATE

2015

# CATACLYSM

*Willamette Valley, Oregon*



APPELLATION  
**WILLAMETTE VALLEY**

VINEYARD  
**MONTINORE ESTATE**

SOIL  
**LAURELWOOD  
CORNELIUS**

AVERAGE VINE AGE  
**19 YEARS**

VARIETY  
**100% PINOT NOIR  
CLONES 113,  
114 and 667**

HARVEST DATE  
**SEPTEMBER 17**

COOPERAGE  
**100% FRENCH  
23% NEW  
AGED 10 MONTHS**

FERMENTATION  
**NATIVE YEAST**

pH  
**3.64**

TA  
**5.8**

ALCOHOL  
**13.0%**

WINEMAKER  
**STEPHEN WEBBER**

RELEASE DATE  
**OCTOBER 2018**

## THE VINTAGE

We knew from the start that 2015 would be a very different vintage. Bud break was early and fruit set almost a month ahead of the norm. This was followed by an unusually warm summer that accelerated development of the vines. If the heat continued into September it would hasten ripening and shorten hang time. Fortunately, the weather cooperated and the last four weeks of the season provided weather with daytime highs in the 70's and evening lows in the 50's. This allowed for near perfect ripening conditions. Harvest started 3½ weeks earlier than average, but the fruit from the start was near perfect with enough sugar for appropriate alcohol levels as well as being well-integrated with acids and tannins.

## THE WINEMAKING

This wine is a blend of the most expressive barrels sourced from Block 1 located on Northern edge of the home vineyard. The three main common characteristics of the fruit from this block are soft red fruits, herbal notes and spice. Native yeast was used with fermentation temperatures in the mid- to high- 80's. After primary fermentation, the wine was lightly pressed off and moved to French barriques for full malolactic fermentation. Maturation occurred in barrel for 10 months. Individual barrels were tasted by the Winemaker with multiple trial blends constructed and tasted by the cellar team, before the final blend was chosen.

## THE WINE

Block 1 has the most mineral-rich soils on the estate due to the cataclysmic Missoula Floods 12,000 years ago. This wine is a selection of the most expressive barrels from this block. Generous aromas of black cherry, blue fruits, toffee, tea leaves, floral notes and wet stone lead to a soft and silky mouthful of berry parfait, mocha and citrus zest. Linear acidity and fine-grain tannins interact in a balanced, demure exchange.



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