



MONTINORE ESTATE

2015

GRAHAM'S BLOCK 7

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
33 YEARS

VARIETY
**100% PINOT NOIR
WÄDENSWIL
POMMARD**

HARVEST DATE
SEPTEMBER 17

COOPERAGE
**91% FRENCH
9% HUNGARIAN
39% NEW**

FERMENTATION
NATIVE YEAST

pH
3.59

TA
5.5

ALCOHOL
13.8%

WINEMAKER
STEPHEN WEBBER

RELEASE DATE
MARCH 2019

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 select barrels sourced from Block 7, or Graham's Block, located in the heart of the home vineyard. It is planted at a tighter density with a short trellis for small berry, tightly knit clusters and low yield. Partial whole cluster was fermented with native yeast cultivated from the bloom in our 'Pied de Cuve' nursery. On skin maceration lasted 2-3 weeks with temps in the high 80's to low 90's. The wine was then lightly pressed off and moved to barrel for full malolactic fermentation. Maturation occurred in barrel for 10 months. Multiple trial blends from single barrels were constructed and tasted by the cellar team before the final blend was finished for bottling in the winter.

THE WINE

A fragrant mélange greets the senses with red fruits, smoky savory aromas and a hint of violets and warm clove. The mouth is plush and ripe, delivering raspberry pie, dark cherry, black currant, and baking spice. The finish is extensive thanks to zesty tannins and well-tuned acidity. Graham's Block is a strong food wine, pairing well with grilled meats strong cheeses, and has fine ageing pedigree.



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