



MONTINORE ESTATE

2015

PARSONS' RIDGE

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
33 YEARS

VARIETY
**100% PINOT NOIR
POMMARD
MARTINI**

HARVEST DATE
SEPTEMBER 18

COOPERAGE
**100% FRENCH
41% NEW
AGED 10 MONTHS**

FERMENTATION
NATIVE YEAST

pH
3.73

TA
5.4

ALCOHOL
13.5%

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 3, also known as Parsons' Ridge, located on a small saddle on the Eastern side of the home vineyard. It is cane pruned and trellised in a looped fashion to ensure even nutrient distribution and uniform cluster development. On skin maceration lasted 2 weeks with fermentation temps in the high 80's to low 90's. After primary fermentation, the wine is lightly pressed off and moved to barrel for full malolactic fermentation. Maturation occurred in barrel for 10 months. Single barrels were tasted by the Winemaker with multiple trial blends constructed and tasted by the cellar team before the final blend was finished for bottling in the winter.

THE WINE

Wafts of Bing cherry, chopped summer herbs, forest floor and baking spice introduce a juicy mouthful of loganberry, raspberry jam, plum and lashings of cedar and spice. Supple tannins are balanced nicely with clean acidity, offering a smooth palate and a sweet finish. The 2015 Parsons' Ridge is a wonderful, versatile food wine, with plenty of structure and body, and has good ageing potential.



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