



MONTINORE ESTATE

2015

# RESERVE PINOT NOIR

*Willamette Valley, Oregon*



APPELLATION  
**WILLAMETTE VALLEY**

VINEYARD  
**MONTINORE ESTATE**

SOIL  
**LAURELWOOD  
CORNELIUS**

AVERAGE VINE AGE  
**9-33 YEARS**

VARIETY  
**100% PINOT NOIR**

HARVEST DATE  
**SEPTEMBER 11-28**

COOPERAGE  
**90% FRENCH  
10% HUNGARIAN  
32% NEW**

FERMENTATION  
**NATIVE YEAST**

pH  
**3.65**

TA  
**5.8**

ALCOHOL  
**13.4%**

WINEMAKER  
**STEPHEN WEBBER**

RELEASE DATE  
**FEBRUARY 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

The Reserve is an expression of the highest-quality Pinot Noir from each vintage. Grapes from our best estate growing sites are fermented and aged separately, and assembled after maturation. The 2015 Reserve includes wine from three or the vineyard's most notable blocks: Graham's, Parsons' and Cataclysm. Lots from each block underwent fermentation separately using indigenous yeast for full expression of clonal and terroir characteristics. After aging, select barrels were chosen and blended to create a wine with that reflects the best of the vintage.

## THE WINE

A blend of fruits, herbs and spice offer the aromatic prelude, revealing scents of Italian plum, cherry cordial, fresh tobacco leaf, cedar and sage. A silky-smooth palate yields an abundance of wild Oregon berries, red plum, hints of leather, and warm baking spice. Balanced interplay between tannin and acid provides a polished, satisfying finish.



*"Powerful, oak-kissed black raspberry, cherry pit and licorice scents, along with hints of musky earth." -Josh Reynolds*

vinous



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