



MONTINORE ESTATE

2017

“RED CAP” PINOT NOIR

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VARIETY
100% PINOT NOIR

CLONES
**POMMARD
WÄDENSWIL
DIJON**

HARVEST DATE
**SEPTEMBER 28 –
OCTOBER 30**

COOPERAGE
**FRENCH
HUNGARIAN
21% NEW**

AGING
9 MONTHS

pH
3.68

TA
5.5

RS
.02%

ALCOHOL
13.7%

WINEMAKER
STEPHEN WEBBER

BOTTLING DATE
SEPTEMBER 2018

RELEASE DATE
OCTOBER 2018

THE VINTAGE

The 2017 vintage began nicely, with normal bud break and a steady spring. The weather in June was near perfect and the vines set an abundance of large clusters. It was the third warmest year of the past 20, though devoid of excessively high heat spikes. The Willamette Valley had a scare in September due to fires in the Columbia Gorge, but the grape skins were not at the point where they would absorb smoke flavors and the wind soon shifted to the east. With near perfect weather, harvest yields were the largest we've had at Montinore Estate since 1997. Yet the grapes were some the best balanced and fully ripened fruit we have seen.

THE WINEMAKING

A beautiful vintage and a commitment to thoughtful winemaking are well reflected in this release of “Red Cap.” This is a carefully constructed blend of wines produced from different geographical areas and soils from within the Willamette Valley appellation. Predominantly Laurelwood soils, this wine also includes grapes grown in volcanic and marine sedimentary soils. We utilized mostly French and Hungarian oak storage vessels for maturation and development, with an impact of 21% new. It is a nice reflection of the perfect terroir in the Willamette Valley and the warm, dry growing season led to ripe fruit and concentration that balances perfectly with our trademark texture and acidity.

THE WINE

Wafts of raspberry, black cherry, red currant, eucalyptus and fresh tobacco offer a distinctive Willamette Valley introduction. Medium-bodied, the bright entry leads to a silky palate gushing with ripe Bing cherry, cranberry sauce, plum and a kiss of chocolate. A hint of star anise and earthy toast complete the soft and lush palate.

