



MONTINORE ESTATE

2017

RESERVE PINOT NOIR

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

AVERAGE VINE AGE
11-35 YEARS

VARIETY
100% PINOT NOIR

CLONES
**POMMARD
WÄDENSWIL
DIJON**

HARVEST DATE
OCTOBER 2-20

COOPERAGE
**69% FRENCH
31% HUNGARIAN
44% NEW OAK
AGED 10 MONTHS**

pH
3.71

TA
5.4

RS
.02%

ALCOHOL
13.5%

WINEMAKER
STEPHEN WEBBER

BOTTLING DATE
FEBRUARY 2019

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 of the best balanced and fully ripened fruit we have seen.

THE WINEMAKING

The Reserve is an expression of the highest-quality Pinot Noir from the estate vineyard each vintage. Grapes harvested from the best growing sites are fermented, barreled and aged independently, using mostly indigenous yeast for full expression of clonal and terroir characteristics. Through rigorous tasting trials, the final blend is assembled from the best barrels after maturation, assembled in tank and returned to neutral puncheons for additional ageing before being bottled in the winter. The 2017 Reserve Pinot Noir is a great representation of the best of the vineyard and a reflection of a delightful vintage.

THE WINE

The Reserve Pinot is a thoughtfully curated barrel selection from the best blocks the estate offers each vintage. Lashings of dark fruit characterize this gratifying Reserve cuvee, including aromas of marionberry jam, black cherry, cedar, baking spice and a hint of smoke that introduce the rich palate of black plum, a hint of meatiness, freshly tilled earth and a continuation of baking spice. The spirited finish is a result of lithe tannin and balanced acidity.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by CCOF



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