

Knudsen Vineyards 2015 Pinot Noir

WINE NOTES

The Knudsen Vineyards 2015 Pinot Noir wine mirrors the style of previous vintages, blending estate grown fruit from Block 5, planted in 2001 and Block 6, planted in 2004, both French Dijon 777 clones, and Block 3, planted in 2001, a French Dijon 667 clone. This wine was aged 20% in new French oak and aged 16 months in barrel before bottling.



VINEYARD NOTES

| | Block 5 | Block 6 | Block 3 |
|----------------|-------------|---------|---------|
| % | 40% | 40% | 20% |
| Rootstock | Riparia | 3309 | Riparia |
| Clone | 7 77 | 777 | 667 |
| Spacing | 5x3.3 | 5x5 | 5x5 |
| Planted | 2000 | 2004 | 2001 |
| Elevation (ft) | 570-670 | 705-815 | 680-770 |
| Exposure | SE | NE | S |

WINE CHARACTERISTICS

| Dundee Hills |
|---|
| Jory - red volcanic: drains well during |
| winter; holds water during summer heat. |
| 14.1% |
| 3.62 |
| French, 20% New; 16 months in barrel |
| 5.7 g/L |
| 450 |
| |

VINTAGE NOTES

Oregon's Willamette Valley produced a stellar 2015 vintage marked by a nearly ideal growing season similar to that of the previous year. In 2015, bud break in the Willamette Valley occurred almost a month earlier than normal, with early warm weather conditions tempered by light, scattered showers in late August. A return to normalcy in September provided a break to what was an intense growing season, resulting in concentrated, balanced fruit at harvest.

TASTING NOTES

Brilliant ruby red color in the glass. A very friendly wine with aromas of ripe red cherry, cranberry, rose, sandalwood, and a touch of earth. Medium weight and concentration wrapped around a core of red fruits with cherry as the centerpiece. Additional accents include baking spices and brioche. Elegantly styled and forward drinking with supple tannins and a robust finish that builds richness over time in the glass.