



TRATHEN HALL WINES

2015 La Chenaie Vineyard Pinot Noir

THE VINES and THE WINE: La Chenaie Vineyard is in the southwest corner of the Eola-Amity Hills AVA. It is situated at approximately 600 feet in elevation and its soils are of the Nekia series which are volcanic in origin. The grapes in this wine are from an east facing slope of the vineyard.

Clones: 667, 777, Pommard and Wädenswil

Pick date: September 26th

Fermentation: natural ferment, 35% whole cluster, pigéage 2 x daily, 20 days on skins.

Oak and ageing: 10 months élevage. Mix of 2 and 3 year old barrels

Numbers: 13.5% alc., pH 3.42, TA 6.1g/L

Cases: 100 case production

TASTING: Aromatics of raspberry, strawberry and wild cherry, with elements of earth and slate underneath the ripe red berry fruits. The tannins are refined, and add spine and a savory finish that is drawn out by pleasant acidity.

~92 pts. Wine Enthusiast