



TRATHEN HALL WINES

2015 Willamette Valley Pinot Noir

THE VINES: The growing season in 2015 started off with a mild and early spring. Most vineyards saw new growth pop out in the latter part of March which is generally 2-3 weeks ahead of schedule. This was followed by an early flowering. Clusters were plentiful and large. The early half of the summer was very warm. Then we saw a cooling off in September which prevented the fruit from shedding too much acidity. As a result both our Antiquum Vineyard and La Chenaie Vineyard vines produced wines of deep hue and ripe flavor while retaining purity.

THE WINE: Our 2015 Willamette Valley wine is comprised of fruit from two organically farmed vineyards, Antiquum Vineyard on marine sedimentary soils in the southern part of the Willamette Valley AVA, and La Chenaie Vineyard on volcanic basalt soils in the Eola-Amity Hills AVA. The fruit was hand harvested from both sites at the end of September and fermented in small one ton lots. After about a week long cold soak, fermentation began naturally and gentle pigéage occurred twice daily. And after 20 days on skins the must was pressed and put to barrel to age in neutral French oak.

Clones: 113, 115, 667, 777, Pommard and Wädenswil

Fermentation and Ageing: natural ferment, pigéage 2 x daily, 10 months élevage.

Numbers: pH 3.53, Alc. 13.8%

Cases: 400 cases produced

TASTING: The 2015 Willamette Valley Pinot Noir is dark red to purple in color with fresh fruit aromatics of cassis, blueberry and black stone cherry supported by saline notes of oyster shell and hijiki seaweed as well as spice and earth accents of sandalwood, cut hay and coffee bean. Tannins are soft and supple and the wine is framed with robust acidity.

WINEENTHUSIAST ~92 Points Editor's Choice